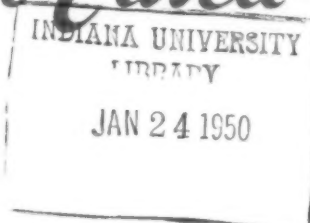


# THE NATIONAL PROVISIONER

JANUARY 21 • 1950

Leading Publication in the Meat Packing and Allied Industries Since 1891

## Keep Your Identity Intact with TEE-PAK® Cello-Cased Hams



In recent field tests, still going on, it was found that women buyers show a 4 to 1 preference for ham in transparent casings—they like the attractive, sanitary appearance—and 85% of the ham they buy is in "half" hams. Does your product name stay on this "half" or is it thrown away when the meat manager unwraps and cuts it?

Don't lose your product identity—your established reputation for quality. Preserve your product's identity from your packing house to your customers' kitchen tables.

Write now for full details on how easy it is to cello-case Your products—how cello-cased products outsell ordinary wrapped hams 4 to 1.



### TRANSPARENT PACKAGE CO.

3520 South Morgan Street • Chicago 9, Illinois

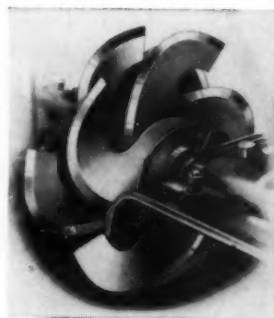
428 Washington St., New York, N.Y. • 203 Terminal Bldg., Toronto, Canada

# Here's why the foremost American sausage makers prefer **Buffalo** SILENT CUTTERS

**1 CLEANER, COOLER CUTTING ACTION.** Special analysis steel blades, honed to incredible sharpness, slice through the meat at a constant speed. Their sheer draw-cut action reduces the meat to a smooth, fine-textured, high-yielding emulsion entirely free from lumps and sinews. Individual walls of meat cells are opened to admit moisture and seasoning, resulting in a higher yield of better-flavored product. There is absolutely no mashing or burning in the process.

**2 SAFE, SANITARY SELF-EMPTYING DEVICE.** With BUFFALO Silent Cutters there is no chance for spillage and contamination while the bowl is being emptied. When the operator opens an air valve, a metal plug opens in the center of the bowl. A rigid plow drops down and scrapes the entire batch through the opening in less than 20 seconds. The operator at no time needs to reach into the bowl and risk contact with the knives.

**3 SOUNDLY ENGINEERED, STOUTLY BUILT.** Every part of BUFFALO Silent Cutters is the result of 4 generations of experience in building sausage machinery. Every part is big and heavy to give a lifetime of wear. Bearings are massive, rigid, and arranged for proper lubrication. Simple adjustments make it easy to maintain correct blade clearance. Everything possible has been done to keep the bowl turning smoothly and in perfect alignment. Silent-chain drive minimizes noise. Each sub-assembly is easily removed for inspection, servicing, or replacement. Parts are available for overnight delivery from stock.



Blades have sheer draw-cut for clean, cool cutting.



Self emptying in less than 20 seconds. Sanitary and time-saving.



**Buffalo...**  
the best-known  
name in sausage-  
making equip-  
ment for more  
than 80 years



"BUFFALO" Silent Cutters have bowl capacities from 200 to 800 pounds. Batches are completely emulsified in from 5 to 8 minutes.

**JOHN E. SMITH'S SONS CO.**  
50 BROADWAY • • BUFFALO 3, NEW YORK

Sales and Service Offices in Principal Cities.

sage

# Every Griffith Man is a Specialist in Meat Processing!



**WORTH MEETING...**  
**FOR MODERN, PROFIT-MAKING**  
**METHODS AND FORMULAS**

Every Griffith Man can slip on a white coat . . . tackle your problem . . . and show you how and why you benefit by using streamlined methods and special formulas developed in The Griffith Laboratories.

He knows *curing*—hams, bacons, sausage, loaves, canned meats and wieners. Knows the right answers to problems in *seasoning* all types of meat products . . . and how to *stabilize lard* profitably. Actually, he gives you the benefit of unequalled "know how" amassed and refined, for thirty years, in the testing kitchens and the laboratories at headquarters.

He'll be glad to meet you, too. Just write us.

*First of all*

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The  
**GRIFFITH**  
**LABORATORIES**

## PRAGUE POWDER

For Meat Flavor that's Mild  
For Fixed Color that's Inviting  
For Curing that's Safely Fast

Prague Powder—Reg. U. S. Pat.  
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# ARPEAKO CUTS COSTS

## with Taylor Dehairing Temperature Control

THOSE "ARPEAKO" pigs (below) are approaching the peak of perfection in a dehairing vat at the Tobin Packing Company's Rochester plant. Thanks to the Taylor temperature controls above the vat, the skilled operator's job is only half as hard as it used to be (you can't see him—but he's handling that pole—lower right).

He still has to know just how long to leave the pigs in that hot dehairing solution. But when the vat was equipped with only a recording thermometer, he also had to manipulate hand valves to keep the temperature just right. Now the Taylor Fulscope\* Recording Controller operates a Taylor Motosteel\* Evenaction Dia-

\*Registered Trade-Mark

phragm Valve which throttles the steam supply to precisely maintain the required temperature. Thus the solution temperature can't get too high and discolor the pigs' skin—or too low—requiring reprocessing for proper hair removal. And the Fulscope charts a complete, accurate record of the whole process.

This is just one of the many ways accurate Taylor instrumentation is helping packers keep quality up and costs down. Ask your Taylor Field Engineer. Or write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada. *Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.*



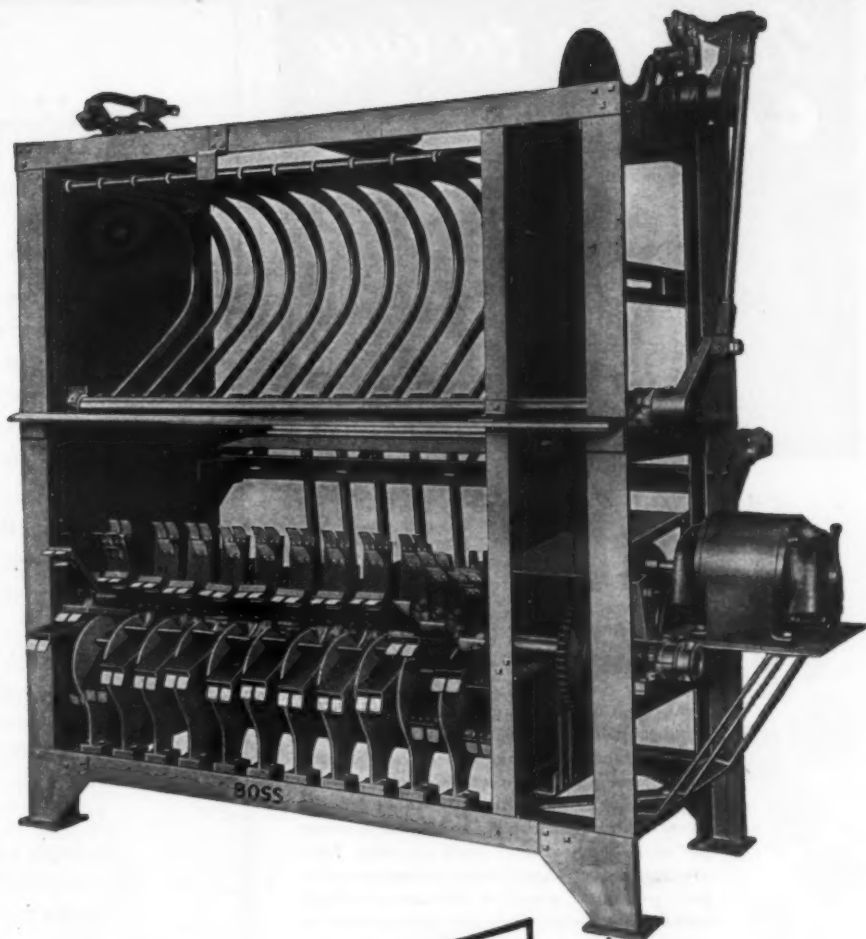
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— MEAN —

**ACCURACY FIRST**

IN HOME AND INDUSTRY





## NO. 46-B BOSS GRATE DEHAIRER

For plants where less than maximum efficiency will not be tolerated! Capacity: 120 hogs per hour.

Also: Baby Boss Dehairers—Capacity: 40 hogs per hour.  
Universal Dehairers—Capacity: 200 hogs per hour.  
Jumbo Dehairers—Capacity: 500 hogs per hour.

Ask your "Boss" representative about the new features of Boss Dehairers. Or address your inquiry direct.

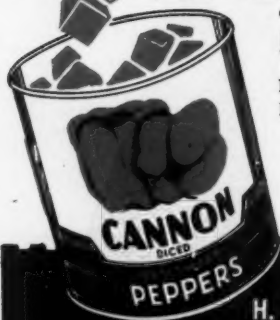
*Best Buy Boss*

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

*It pays to buy*  
**CANNON** DICED



*Here's Why—* Cannon Peppers are always uniform both in flavor and bright red color. They are packed under the most modern sanitary conditions, using Cannon's own home-grown strain of thick-walled, bright-red, California Wonder sweet peppers. Cannon Peppers are an extra heavy pack. They have more drained weight, up to 10 ounces more per can than ordinary pack peppers. This gives you over three extra pounds of peppers per case. Another advantage which users appreciate—they are not packed in salt brine. Cannon Peppers are packed in #10 tins, hence they have better flavor and color. All losses due to spoilage and deterioration of leftovers are completely eliminated. We believe you will be amazed at the difference between Cannon Peppers and ordinary other brands. But, see it for yourself—in your own laboratory—at our expense. Just fill in the coupon below and mail it to us. We are glad to send the peppers free of charge, freight prepaid.



**H. P. CANNON & SON, INC.**  
Established 1881—Incorporated 1911  
BRIDGEVILLE DELAWARE

☐ Ship trial case (six-#10 tins)  
Cannon Diced Red Sweet Peppers.

NAME \_\_\_\_\_ TITLE \_\_\_\_\_  
COMPANY \_\_\_\_\_  
CITY \_\_\_\_\_ ZONE \_\_\_\_\_ STATE \_\_\_\_\_



# THE NATIONAL PROVISIONER

Volume 122

JANUARY 21, 1950

Number 3

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Publishers of

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ANNUAL MEAT PACKERS GUIDE

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# Visking's New "Dual Application" Wins Packers' OK

**Better for Braunschweiger . . .**

**Better for Liver Sausage!**

- Far more appetizing appearance . . . far more sale's appeal.
- Seals in the rich, smoky flavor.
- Better product display in the meat case.
- Assures uniformity—yet costs less.
- Slices much more easily.
- Better printability means better brand identification for your product.

**Ask Your Visking Man to Show You Samples!**

**CHICAGO CARDINAL FOOD STORE OPERATOR TELLS WHY HE PREFERS NEW "DUAL APPLICATION" CASINGS**



*Louis Lamm, Jr., Chicago says:*

"From my experience in selling Braunschweiger and Liver Sausage in the new VISKING 'Dual Application' casings—I know you've got what customers want. The sausages keep fresher—that smokehouse flavor stays sealed in—and that makes the customer come back for more."

THE

## VISKING CORPORATION

CHICAGO 38, ILLINOIS

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# PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

**C**HECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dingo, Bacteria and Fungus\*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

\* With Pre-Treatment.

**FREE!**

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



# DAMP-TEX

## THE WET SURFACE ENAMEL

### ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



### STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



### WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



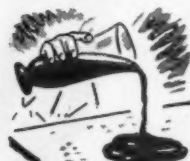
### FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



### MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



### CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

**STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.**



# Tenderness

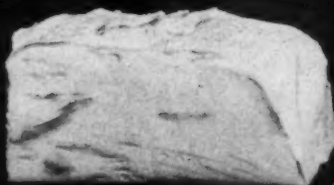


## Sausages retain their tenderness in Wilson's Natural Casings

Pork sausages requires well graded Sheep Casings—  
North American Sheep Casings is the answer. When  
figuring your requirements, call Wilson's.

General Offices  Chicago 9, Ill.

*In every way sausage is best in*  
**WILSON'S NATURAL CASINGS**



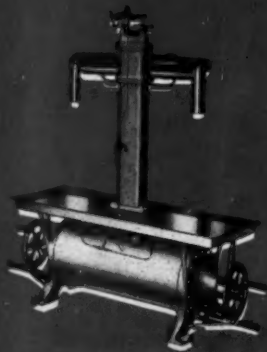
**\* Here's proof!**

Photos show superior texture, greater uniformity of product when processed with the Globefee Machine. Photo on left in each case shows the Globefee result — finer texture, uniform color, "grain" streaks, lumps and free oil entirely eliminated.

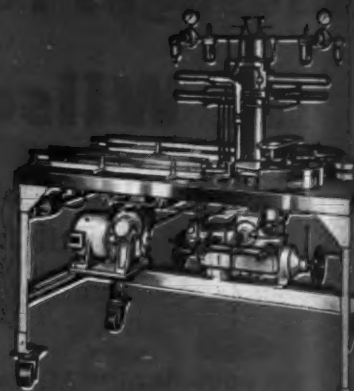
To Package **ANY** Viscous Product Automatically

with **BETTER QUALITY** \* at Lower Cost

Do it with a **GLOBE-FEE HOMOGENIZING FILLING MACHINE**



For packaging all sizes and shapes of large containers, from 10 to 65 pounds, use the new Globefee-Homogenizing Tub Filler, pictured at left.



The Globefee Homogenizing Filling Machine is fully automatic and operates continuously at high speed with a capacity up to 16,000 lbs. per hour. Also available in semi-automatic and foot-operated models. Write for details.

**The GLOBE Company**

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT.

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## USDA Prepares to Buy Hams, Picnics and Bellies to Keep Hogs at Support Level

IN AN effort to maintain hog prices at 90 per cent of parity, the U. S. Department of Agriculture this week announced the start of a buying program under which it will purchase 12/14 and 14/16 smoked skinned hams; 6/8 and 8/10 smoked regular picnics and 6/8 and 8/10 smoked square cut seedless bellies. In general, specifications for the cuts conform to standard commercial practice except that they call for a somewhat longer smoke.

The pork products will be bought on an f.o.b. plant basis and it is understood that the initial outlets for the purchases will be the school lunch program and institutional distribution. The USDA said that the above cuts had been chosen for purchase because they store well and are suitable for use in schools and institutions.

In requesting offerings from federally inspected plants the USDA stated that offers may be submitted each week through Thursday and will be subject to acceptance in whole or in part not later than noon each Friday. Non-receipt of acceptance will indicate rejection of the offer. Those wishing further details on this pork purchase Order LS-37, may obtain them from the livestock branch, Production and Marketing Administration, USDA, Washington 25, D. C.

In making the announcement the USDA said that buying is the only method it may use in supporting hog prices at 90 per cent of parity through March, 1950. Department officials attribute the present hog price situation to extremely heavy marketings and not to any decline in demand for pork.

Hog receipts in the 12 major public markets in the first five days of the week ended January 14 totaled 520,000—largest for this season and since January 1944 when American farmers were marketing an all-time record pig

crop. Heavy marketings pushed the average price for barrows and gilts at Chicago below \$15.20. The support guide for the week was \$15.25 for seven Mid-west markets, and prices at Chicago are normally at a higher level than the seven market average.

The hog price support level for January is \$14.90, for February, \$15.50 and for March, \$16.20. These monthly support levels are the amounts at which U. S. average farm prices must be maintained if farmers are to receive 90 per cent of the parity price for hogs, and are comparable to the average price received by farmers.

The weekly support guides shown below are not regarded as specific support levels for the seven principal markets. However, since they do reflect the normal weekly relationship between the average price at the seven markets and the national monthly average price, they make a guide for support operations.

The weekly guides—established for the average of barrows and gilts at the following seven markets combined: Chicago, St. Louis National Stockyards, South St. Paul, Sioux City, Omaha, Kansas City, and South St. Joseph—are:

Week Ended	Dollars Per Cwt.	Week Ended	Dollars Per Cwt.
January 14.....	\$15.25	February 25.....	\$16.40
January 21.....	15.50	March 4.....	16.65
January 28.....	15.50	March 11.....	16.65
February 4.....	15.65	March 18.....	16.65
February 11.....	15.90	March 25.....	16.65
February 18.....	16.15	March 31.....	16.65

Late in the previous week the Department had told producers that it was extremely doubtful whether hog prices could be maintained by pork purchases in a period of extremely heavy runs. Warning against disorderly marketings, the Department officials said that the most effective way to insure price support levels would be to cut marketings—particularly lighter weight hogs.

## Wilson Sales Reach \$709,371,240; Net Is Down From 1948

NET earnings of Wilson & Co., Inc., for the year ended October 29, 1949, were \$4,593,497, compared with \$6,702,578 for the previous year and \$15,448,823 in 1947. The 1949 earnings are equal to \$1.71 per share on 2,116,981 shares of common stock.

"This was accomplished during a year of major adjustments in our industry, including a downward trend and sharp seasonal changes in prices of our products," Edward Foss Wilson, president, told stockholders in his annual statement.



E. F. WILSON

Sales and operating revenues were \$709,371,240, second only to Wilson's record high of \$738,293,912 in 1947. The tonnage increased 17 per cent over 1948.

Net earnings for each dollar of sales in 1949 were 6/10 of a cent as against 1c in 1948.

The financial condition of the company on October 29, 1949 was strong. Net working capital stood at \$51,137,265, compared with \$49,259,702 a year earlier, an increase of \$1,877,563. Total current assets were \$88,314,851.

The record also reflects the rapid decrease in recent years in Wilson & Co.'s annual preferred dividend and bond interest requirements. This year preferred dividend requirements will amount to \$963,000 on the \$4.25 preferred stock, against \$3,790,000 in 1926 on the \$6 preferred and Class A stocks. Bond interest this year will total \$399,000, compared with \$1,663,000 in 1926.

"In looking ahead we are always confronted with the possible effects of unforeseen developments, but based on present prospects, there are good reasons for viewing the future of the business with confidence," Mr. Wilson said.

"Major readjustments in production and prices have already occurred in many of the raw materials we buy and products we sell. Livestock production has responded to an increased supply of feed and favorable livestock-feed price relationships. Meat is now in good supply and more will be available in 1950 than last year."

(Continued on page 20.)

### ARMY FIRM ON "B" BEEF

In answer to the protest of the Western States Meat Packers Association against the Army's new program of buying only "B" grade beef, Quartermaster General H. Feldman recently declared that the one way to determine whether or not the Army should buy only "B" grade beef is by actual procurement experience. The Quartermaster General stated that he has instructed Headquarters, Quartermaster Market Center System, to establish a test pattern for the procurement of "B" grade effective January 1, but the plan will be dropped if it is not successful.

### AMI REGIONAL MEETING

A regional meeting of the American Meat Institute will be held Wednesday, January 25, in the Pioneer Room of the Hotel Utah, Salt Lake City. The meeting will begin at 7 p.m. with a "Dutch Treat" dinner.

Homer R. Davison, vice president; E. W. Stephens, western director, and Lincoln D. Jones of the AMI field staff will be on hand to discuss problems arising for the year ahead. The subjects will include the increased competition of other products, larger livestock supplies, proposed government restrictions on production and taxes.



## HYGRADE REPORTS LOSS OF \$2 MILLION IN 1949

Declining prices and a resultant smaller margin of profit were responsible for unsatisfactory operations of Hygrade Food Products Corp. in the year ended October 29, 1949, Hugo Slotkin, president, stated in his annual report.

The company reported a net loss of \$2,227,313 for the year, compared with a net income of \$424,481 or \$1.78 a share on 238,007 shares for the 1948 year. The 1949 results excluded \$3,001,970 refund on federal income and excess profits taxes under carryback provision, \$153,112 loss on disposal of plants not required and \$1,000,000 transfer to reserve for contingencies. These items were carried directly to earned surplus.

Net sales for the 1949 year amounted to \$132,423,534, compared with \$160,493,781 in 1948 and \$173,171,019 in 1947.

Since the start of the current fiscal year operations have been on a profitable basis, Slotkin said, and added that the outlook is encouraging and the company "has every reason to expect that the current year will reflect improved results."

## SENATE BILL WOULD BAN IMPORT OF POLISH HAMS

A bill has been introduced to the Senate to prevent the import of pork from countries behind the "iron curtain." The move was aimed primarily at banning Polish ham imports. It was reported that industry spokesmen said the volume of imports was not great and that hams also are coming into the country from Denmark and the Netherlands. They said further that although they had no real objection to imports from Marshall Plan countries, they wanted to prevent "iron curtain" countries from earning dollars in meat.

Total October 1949 imports of pork were 375,141 lbs., according to the latest U. S. Department of Agriculture report, and of this total, 279,571 lbs. consisted of hams, shoulders and bacon.

## CCC ASKS FOR LARD

Commodity Credit Corporation this week invited telegraphic offers from packers to sell P.S. and refined lard in any quantity in carload lots, f.o.b. nearest railroad siding, for delivery in each of the periods February 1 to 15; February 16 to 28 and March 1 to 15. Offers are to be received by 3 p.m. on January 23 and subject to acceptance in whole or part by telegram filed not later than January 25. Product must meet the specifications of Form LS 39a.

While there was no indication of the quantity desired, it is understood that the volume may be comparable with the December purchases for Germany which amounted to about 42,000,000 lbs.

Lard purchases by the USDA last week (announced on January 13) totaled 29,532,200 lbs. at an average price of 12.18c lb., delivered ports.

## SENATE PASSES OLEO TAX REPEAL MEASURE

The Senate has passed the oleomargarine tax repeal bill after defeating attempts to attach civil rights and excise tax cut riders to the measure. The Senate bill varies somewhat from that previously passed by the House, but supporters of the measure said they expect no difficulty in reconciling the differences.

The bill would repeal all federal taxes on colored and uncolored margarine, as well as dealer license fees. It would require restaurants using margarine to announce the fact and serve it in triangular pats.

Before the final vote the Senate rejected Senator Butler's excise tax amendment. Earlier two attempts by Senator Langer of North Dakota to attach "civil rights" riders were killed by motions to table. Langer also made an unsuccessful attempt to replace the margarine bill with a third civil rights measure which would establish a fair employment practices committee.

## WESTBOUND FREIGHT RATE REDUCTION NOT APPROVED

The application which would have reduced rates westbound on fresh meat and packinghouse products from Austin, Minn. and Fremont, Nebr. to Seattle, Wash., San Francisco and Los Angeles has been turned down by the standing rate committee of the Transcontinental Freight Bureau. The application, made by the Great Northern Railroad on behalf of Geo. A. Hormel & Co., with supplements filed by other midwestern packers, asked for a reduction of 28c per cwt. from their shipping points to the three Pacific Coast cities.

## FINANCIAL NOTES

Directors of Swift & Company this week declared a full year's dividend of \$1.60 payable in quarterly installments of 40c each April 1, July 1, October 1 and January 1, 1951, to shareholders of record on March 1, June 1, September 1, and December 1, 1950. Harold H. Swift, chairman of the board, explained that the directors felt that having paid regular dividends of \$1.60 a year for six years, they were justified in giving the shareholders the assurance that this dividend will be paid throughout the year. In addition at their meeting on January 19, the directors declared a special dividend of 75c per share, payable March 1 to shareholders of record on February 1. It will be the hope of the company to maintain the regular dividend rate of \$1.60 per year. The payment of a special dividend in addition will be considered each January.

Rath Packing Co. has declared a dividend of 35c on its common stock, payable March 10 to stockholders of record February 20.

## MID Sets Standards for More Canned Meat Foods

Establishment of ingredient standards for additional canned meat food products was announced by A. R. Miller, chief of the Meat Inspection Division, U. S. Department of Agriculture this week in MID Memorandum 137. Provisions of the Memorandum become effective April 1, 1950. Under the new ruling:

(1) Canned product labeled "tripe with milk" shall be prepared so that the finished canned article will contain at least 65 per cent tripe, exclusive of the cooked-out juices and milk. The product shall be prepared with not less than 10 per cent milk.

(2) Product labeled "beans with frankfurters in sauce," "sauerkraut with wieners and juice," and the like, shall contain not less than 20 per cent frankfurters or wieners computed on the weight of the smoked and cooked sausage prior to its inclusion with the beans or sauerkraut.

(3) Product labeled "lima beans with ham in sauce," "beans with ham in sauce," "beans with bacon in sauce," and the like, shall contain not less than 12 per cent ham or bacon computed on the weight of the smoked ham or bacon prior to its inclusion with the beans and sauce.

(4) Product labeled "chow mein vegetables with meat" and "chop suey vegetables with meat" shall contain not less than 12 per cent meat computed on the weight of the fresh, uncooked meat prior to its inclusion with the other ingredients.

The Meat Inspection Division in MID Memorandum 138 has ruled on the handling of livers condemned on account of fluke infestation and intended for use as fish food. The following instructions must be followed:

When, under the provisions of paragraph 14.6(a) of the Meat Inspection Regulations, livers condemned on account of fluke infestation are intended for forwarding as fish food after denaturing and freezing, the livers shall be held for a period of not less than 10 days at a temperature not higher than 15 degs. F., or for a period of not less than five days at a temperature not higher than 10 degs. F. These temperatures are applicable to livers packed in containers not exceeding 7 in. in thickness. For livers in packages over 7 in. but less than 27 in. in thickness, the freezing time should be increased to 20 days at 15 degs. F. and 10 days at 10 degs. F.

The condemned livers should be chilled to a temperature not above 40 degs. F. prior to the freezing period.

## FRANCE DECONTROLS PORK

Prices of pork and pork products and horse meat in France, controlled since 1945, have been removed from control, and veal, with the exception of two cuts (breast and leg) is also decontrolled.

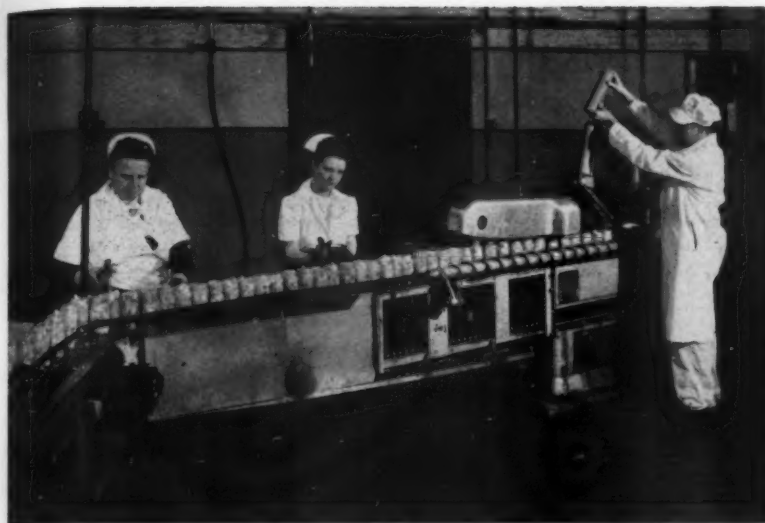


## PIGS FEET PACKING LINE

Glass jars on the pigs feet packing line in Armour's Chicago canning plant are conveyed past two vinegar filling stations and continue to the Anchor Hocking vapor-vacuum closing machine.

shaped container should be weighed very carefully against the probability that its use would make it necessary to forego the modern packaging speeds attainable with economy-pack type of containers developed in recent years. With the conventional type of container high speeds can be achieved in such operations as washing, filling, labeling, sealing, etc.

Inasmuch as visible display is one of the selling points of the glass container, it is recommended that the meat canner see his own glass-packed product in a mass display of the type used by the supermarkets before he makes his final selection as to type of container. Novel



Photo, Armour Magazine

## PRODUCT IN GLASS

# Good Appearance Vital to Sales—

**T**HE glass container can be successfully employed to merchandise a number of meat products for which it is ideally suited. In canning any meat food in glass, however, much attention must be paid to the final appearance of the product. The glass container is a silent salesman with appetizing appearance as its basic sales appeal; conversely, the customer can readily note through its transparent walls any imperfection in the product, manner of packing or in the container.

Based upon information gathered from leading meat canners and glass container manufacturers, THE NATIONAL PROVISIONER will discuss in this article and subsequent ones the factors contributing to acceptable glass packing of meat specialties. The first article will deal with the factors influencing the good appearance of the finished package.

First, to get a good glass pack the product itself must be attractive. For example, tidbits should be uniform in size and meaty in appearance. In the filling operation every effort should be made to eliminate the air bubbles which, if entrapped, make the product unsightly and may cause discoloration. Also, the cover pickle used should be clear in color and free of suspended material. A grayish pickle offsets the attractive natural red shade of frankfurts packed in glass, giving them an aged look.

If fatty or oily products such as spreads are being packed the separation of the oil should be avoided through stabilization or homogenization. Pigs feet and similar items should not be cooked to the point where the product begins to lose its unity.

Last, headspace in the container should be minimized as much as possi-

ble. Not only does a slack fill offend the buyer, but also the excess oxygen in the container may affect the stability or color of the product.

The second factor affecting the appearance of a glass packed meat product is the choice of a closure. A closure of proper design is easy for the housewife to remove and replace. The decoration on the closure can be effective in helping to sell the product. Glass packing authorities generally agree that a vacuum sealing closure is highly desirable for meats. The basic reason lies in the sensitivity of meat products to oxidation with its entailed discoloration. While discoloration of an item such as sliced drier beef may in no way affect the palatability, it will reduce the sales potential.

With pickle-packed product a non-vacuum type of seal permits the evaporation of the fill, exposing the meat at the top to dehydration and discoloration.

The outside and inside finish of the closure are also important. If the closure is improperly coated and corrodes the product may become discolored as a result. For example, an iron sulfide formation would impart a black or gray color to the meat product. The outside coating should be of such a nature that processing will not cause fading, blushing, peeling or blistering. Often, however, these last named difficulties are caused by the nature of the processing water. It is recommended that the water be treated with a standard process water compound. Water so treated will not leave insoluble carbonate salts on the caps of the glass containers.

In the selection of the glass container the potential sales value of an odd-

types of necks, for example, may preclude pyramiding the product in a mass display.

It is axiomatic that the glass container be sparkling clean prior to packing. While great care is exercised on the part of the glass container manufacturer to assure delivery of clean units, they are sometimes soiled in transit or storage. It is recommended that the container be washed prior to the filling operation. A number of automatic glass washers are available; some of these use only hot water while some employ treated water. If a product should require dry packing the container may be cleaned with compressed air to remove dust, or it may be washed and then blast dried.

As was mentioned before, it is highly desirable to treat the processing water to prevent the deposition of film on the container. Provision should also be made for washing the batch if a number of poppers are experienced in processing. A quick check by the retort operator at the end of the cook will be sufficient to determine whether the containers need the additional cleaning.

In filling the containers with a base containing grease it is difficult to prevent spilling some of the product onto the glass. Such items should be washed prior to retorting with a grease-cutting detergent or soap. If retorted without cleaning the grease is transferred to the retort water and finally deposited again on the containers in the form of a cold grease film which is difficult to remove.

In affixing labels to glass containers it is essential that a neat and accurate job be done. Modern adhesives and labeling machines will produce clean and

(Continued on page 18.)

*Two instrument experts discuss the need, the application and the maintenance of control and recording instruments used in the meat packing industry. This is the second of three articles.*

# What's the TEMPERATURE?

By GEORGE E. HOWARD and E. J. HANNA

*Application Engineering Department, Taylor Instrument Companies*

**W**HEN more precise control of temperature is required than that described by the self-acting controller in the first article of this series, an air type of controller is appropriate. A typical controller of this type is shown in Figure 5. Important points in the routine maintenance of air-operated controllers are as follows:

A. The major working unit in air-operated controllers is the air valve. This should be cleaned periodically with gasoline or carbon tetrachloride, or in accordance with instructions from the manufacturer.

B. If instrument is of recording or indicating type, check for accuracy. (This procedure was described in the first article of this series.)

C. After accuracy of indicating pointer or recording pen has been established, it may be necessary to re-synchronize these with set pointer in some forms of instruments. An adjustment is provided for this purpose which should be done in accordance with manufacturer's instructions.

D. See that cover of controller is kept tightly closed at all times to keep out dirt and moisture.

E. Uninterrupted service cannot be obtained unless air supply is reasonably free from oil and dirt. Shut off supply when controller is not in use.

F. *Never* oil bearings or pivots of levers in controllers.

G. When unit will be out of service for a period blow all air connections free of moisture and water. Drain any condensation from all air lines to controller, and thoroughly wipe out all accumulated moisture and oil from case. Close case door, and if exposed to weather, wrap in water proof paper.

H. When putting a unit into operation, open all drains before turning on compressed air to allow escape of any scale or rust which may have loosened or formed during period of shut down.

Listed next are checks to determine external causes of poor performance.

A. Make certain air supply pressure is sufficient and steady within 1 lb. of that recommended by manufacturer.

B. Check to determine whether steam supply is sufficient. If air gauge to a

direct acting diaphragm valve is indicating zero when temperature is below control point it can be assumed that steam pressure is too low. If the valve is reverse acting, the air gauge will indicate a high pressure.

C. Have any by-pass valves been opened in error or is there a leak in one of them? This would be indicated by air gauge reading just the reverse of those cited in (B) and excessive temperature or pressure in apparatus under control.

D. Make certain that diaphragm valve stem moves freely in response to changes of controller air output.

E. Check for leaks in air lines connecting the controller air output to the diaphragm valve. Tighten unions and connections.

Possible sources of trouble within controller are as follows:

A. Dirt in air valve (1). Remove valve and clean internal parts with grease solvent.

B. Clogged orifice. Push orifice cleaning plunger (2); or if not provided, clean in accordance with manufacturer's instructions.

C. Examine for leaks around the diaphragm which operates the relay valve.

D. Note whether any connecting links have become unfastened or bent out of shape. This is rare, but occasionally happens.

E. Examine nozzle and baffle and be sure both are free of accumulated grease. Check to see that nozzle is not plugged.

F. Remove bulb and subject it to a higher temperature than control point. If air gauge reading to diaphragm motor does not change, this is an indica-

tion that thermal element has become exhausted. Return to manufacturer for repairs.

G. When bulb is installed in steam circulating pocket on a retort, make certain small circulating vent is open at all times.

Fig. 6 shows a typical diaphragm control valve. This unit is often neglected because of its usual trouble-free performance and frequently inaccessi-

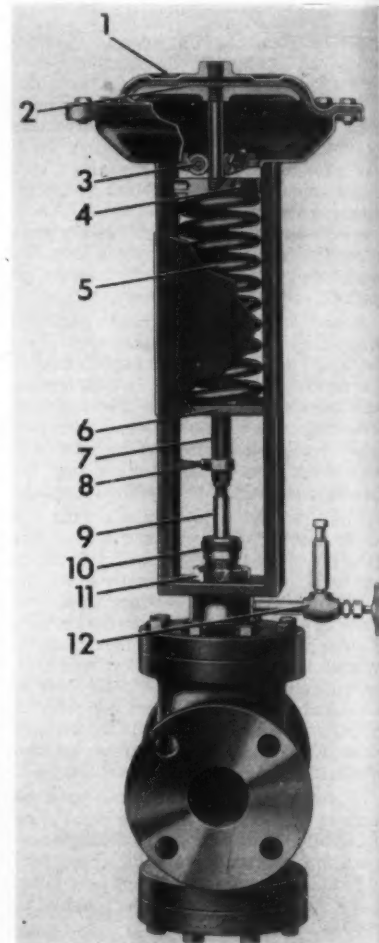


FIGURE 6

At right is a cutaway view of Motosteel diaphragm control valve. 1. Indentations in top plate expose practically all diaphragm area to air pressure at start of stroke. 2. Reinforced, molded rubber Diaphragm. 3. Roller bearings keep push rod in alignment. 4. Spring tension nut. 5. Spring. 6. Formed sections of sheet stock give strength to unit. 7. Push rod. 8. Valve position indicator. 9. Valve stem. 10. Packing nut gland. 11. Clamping nut locks motor to valve. 12. Grease seal lubricator.

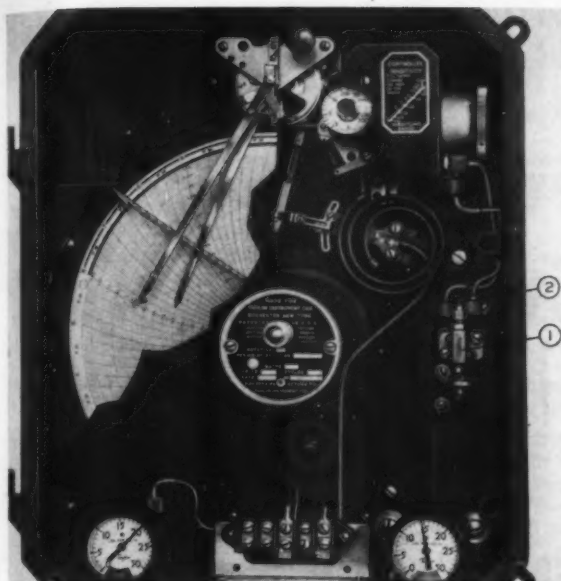


FIGURE 5

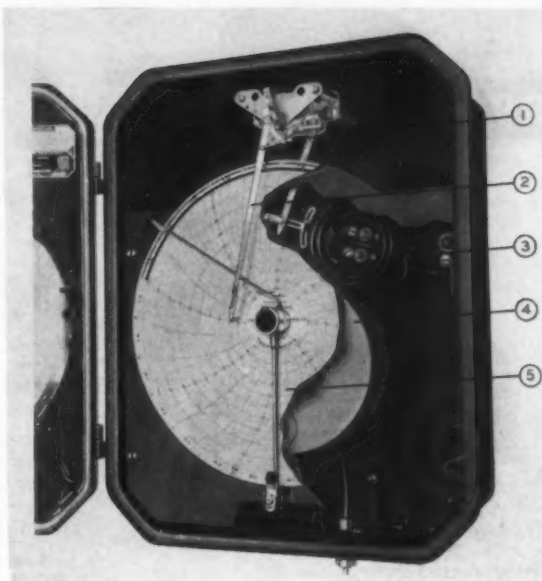


FIGURE 8

ble location. The valve stem must move freely in response to air pressure changes on the diaphragm. If jerky action is noted:

A. Determine whether rubber diaphragm is in good condition. If no longer pliable, replace.

B. Check whether packing in stuffing box is compressed too tightly. Only finger-tip tightness of packing nut is desirable. If repacking is necessary, follow procedure outlined for self-acting controllers in first article of this series.

C. Examine valve disc and seat for leakage and whether foreign material has become lodged between them, thereby restricting valve stem travel.

D. Valve spring may have deteriorated excessively due to rusting. Replace with new spring.

E. When the valve is out of service, be certain to drain all water from valve body and allow none to accumulate or freeze during period of idleness. Any period of inactivity is a good time to grind in and otherwise recondition diaphragm valves.

### Air-Operated Pressure Controller

This type of controller is used in many meat packing plants for reducing steam pressure. (See Fig. 7.) A small line connects the capsular chamber (P) to the line in which the pressure is being controlled. As the pressure increases, this chamber expands pushing cam arm (R) upward, which in turn raises valve stem (J). If the diaphragm valve is normally closed, the air pressure to the diaphragm will be reduced allowing the control valve to close. If the valve is normally open, the control valve admits air to the diaphragm valve tending to close it. The adjustable air leak (G) exhausts a small quantity of air from the diaphragm valve so that changes in output pressure from the pilot valve will be felt.

The control point of the controller may be changed by rotating the cam on bracket assembly (R). This will require the capsular chamber to expand more or less to contact the pilot valve stem.

If the steam demand is constant, the diaphragm valve should throttle to give a uniform pressure. If pressure pulsates or "hunts" widely, increase the air leak at (G) until hunting is completely eliminated.

If instrument fails to function, shut off air supply and remove pointer and cast front by loosening two nuts. Remove cap on the top of the air valve block, valve stem (J) and small spring if direct acting. Wipe valve stem with soft cloth and clean valve seat thoroughly with soft cloth on end of a match. A few drops of gasoline or clean-

ing solvent will aid in removing grease or gummy substance lodged therein. By opening air supply cock, allowing air to blow through valve, loose dirt and scale may be removed. Reassemble by replacing the stem and spring if direct acting, and tightening cap.

### Recording Thermometer

In a recording thermometer (Fig. 8), the thermal actuating element is comprised of three parts hermetically sealed together: a responsive bulb which is inserted into the apparatus, i. e., retort steam circulating fitting, etc., the temperature of which is to be recorded; the flexible connecting capillary, and the actuating spring. This thermal system contains an actuating liquid which creates pressure changes within the

(Continued on page 17.)

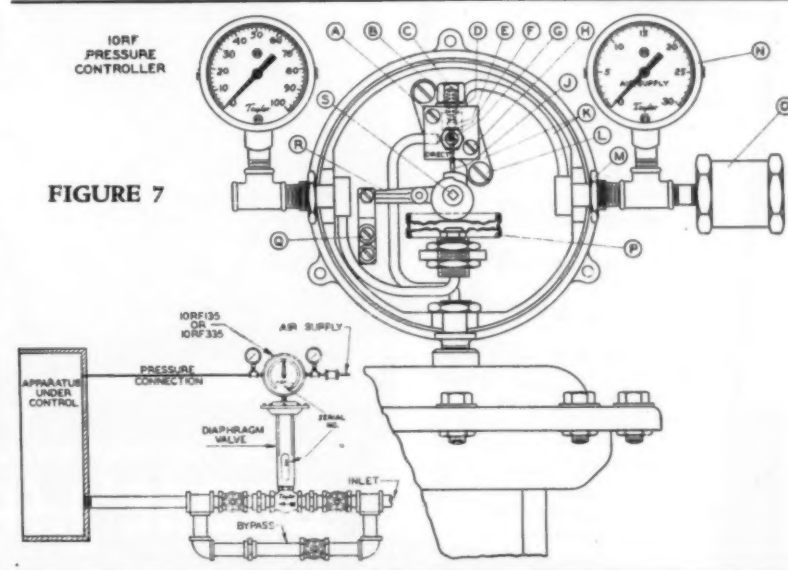


FIGURE 7



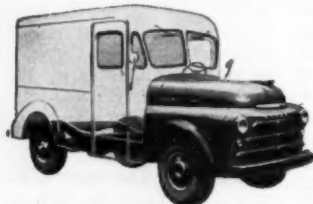
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# PLANT OPERATIONS

## Ideas for Operating Men

### BETTER-SHAPED SLABS

A problem encountered in the production and sale of slab bacon is the irregular and flabby shape of the smoked belly. This is particularly true of the belly end into which the bacon comb is inserted. The weight of the meat tends to elongate the slab into an unattractive form. While the irregular



shape of the belly is of little concern to plants which square up and mold the product for slicing, it does detract from the appearance of slab bacon. Of course the rib end of the slab, which hangs downward in smoking, tends to retain its normal shape.

To overcome the tendency of the belly end of the slab to stretch out of shape, the H & M Provision Co., Inc., Chicago, has devised a small table top press. The unit compresses the belly end of the slab to the length of bacon comb. With this compression the comb can hold the bacon firmly in shape during smoking and chilling and consequently the end product has a blocky appearance.

The press is built into the table on which the combs are inserted in the cured bellies for hanging on smokehouse trees. One side of the mold is a vertical strip running along the table's edge. The belly end butts up against a second fixed vertical strip welded to the table. The third side of the mold is a moving bar which is lipped at top and bottom to go over the edges of the bacon slab and hold it firmly in place.

In operation (see photo) the worker places the belly in the mold and steps on a foot pedal. Compressed air pushes

the moving side of the mold forward, compressing the belly end. The forward travel of the moving side is limited to the length of the bacon comb used in the plant. The lipped edges of the moving side prevent the belly from sliding out. When the belly is fully compressed the operator inserts the bacon comb. On release of the foot pedal the mold is opened to its empty size by means of a spring.

It is reported that a trained worker can compress and insert combs into the bellies at approximately the same rate as when placing combs in the conventional manner.

### SETTING UP BOXES

The setting up of fibreboard containers for sliced bacon shipment is an operation which varies greatly from plant to plant. Double side gluing, stitching both sides and a combination of these two methods with steel wire banding are some of the methods encountered in meat packing plants.

The Krey Packing Co. of St. Louis has developed a glued paper technique which is highly efficient. In the layout a glued paper wetting and dispensing machine is flanked on each side by a work table. A supply of knocked-down cartons is placed on her work table by each of the two operators. The glued paper machine is set to dispense a long band of 22 in. and a short band of 8 in.

As the operator sets up a container, she first takes a long band of wet glued paper from the machine and places it over the entire length of the bottom of the container at the point where the



TWO WORKERS AT ONE MACHINE

two outer end flaps meet. In order to seal securely the two flaps the glued band is lipped over the two sides ex-

tending half-way down. The two 8-in. strips are placed on each end of the box where the two edges meet. The seal made by the two end bands gives the container a smooth surface eliminating any exposed edges which might catch and tear.

The machine is set for feeding the two desired lengths. The longer piece is fed by pressing a release button prior to pulling down on the handle. The lifting of the band by the operator brings it in contact with teeth which perforate and free the band. The packed container is then sealed in a similar manner.

The machine has an electrical heating element which keeps the glue fluid. The plant reports that animal base glues give the best results as they do not have the tendency to come loose under refrigeration.

Set up rates of 250 boxes per operator per hour are attained with this layout. It is essential in arrangements similar to this that the operators work as a team. They must time their work so that one is affixing the glued band to the box while the other is getting her band from the machine.

### Care of Instruments

(Continued from page 15.)

system when the bulb is heated or cooled.

As the bulb is heated, actuating spring (3) tends to uncoil thereby causing pen (2) to move to the left across the chart. Conversely, as the temperature of the bulb lowers, the reduced pressure within the thermal system causes the actuating spring to coil up, moving the pen to the right. It will be noted that the pen arm is pivoted at its upper end and is connected to spring by means of a link.

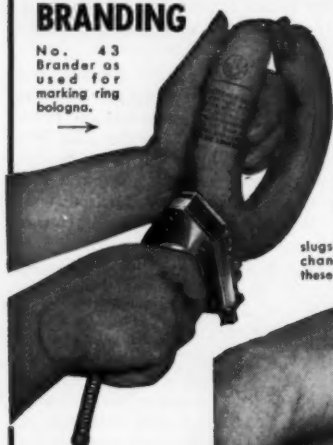
Chart (5) is rotated by a chart drive mechanism (4) either of the electric or spring driven type, usually the latter. Thus a continuous record is made of the temperature variations.

To obtain the maximum of uninterrupted service from any recording thermometer, a few simple precautions should be followed. They are:

1. Do not mount the instrument where it is subjected to vibration.
2. Do not unnecessarily kink or bend the flexible connection tubing.
3. Occasionally wash out dried ink from the pen with hot water or alcohol to assure clear records at all times.
4. Do not wind clock too tightly. Clock movement should be cleaned and re-oiled by a competent clock repair man once a year. If an electric clock is used, no maintenance is required.
5. Store unused charts in a dry atmosphere. Charts that are too moist cause blurry records.
6. Be sure that the pen does not bear too hard on the chart. Pen pressure should be that sufficient for ink to flow onto the chart.
7. When placing a chart on an instru-

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ment, be sure that it is accurately centered on the chart driving arbor, and that it is the correct chart for the instrument.

8. When washing down equipment, do not play water directly on to the case. Simply wipe off with a wet sponge and dry cloth. A water-proof canvas bag slipped over the case during wash down periods is used to good advantage in some plants.

9. Finally, do not attempt changing accuracy of pen indication unless very definite evidence of inaccuracy exists.

10. When bulb is installed in a steam circulating pocket on a retort make certain small circulation port is open at all times.

## AMI Urges All Packers to Salvage Cattle Gall

Saving of increased quantities of cattle gall, from which is extracted cortisone used in relieving the suffering of people afflicted with arthritis, was urged this week on its members by the American Meat Institute. Gall from nearly 100 cattle is needed to produce the quantity of cortisone required for one week's treatment for the average patient.

"The use of the drug in proper dosage," said the Institute, "is the subject of intensive research by the medical profession; which also is endeavoring to find ways of prolonging the dosage effect and, further, establish factual data on secondary side effects and possible toxicity. However, research is being hampered by the fact that the quantity of the drug now available is too scarce for repeated and prolonged dosage for even a moderate number of people.

"Some indication of the processing necessary to produce cortisone is found in the fact that in one meat packing company, which is working closely with a leading medical clinic, 32 different procedures are carried out before the raw gall is reduced to powdered desoxycholic acid from which cortisone is extracted. One hundred pounds of raw gall will produce about 8/10 lb. of the acid, only 1 per cent of which is cortisone. The drug also may be obtained in smaller quantities per animal from sheep and calves."

## Meat Products in Glass

(Continued from page 13.)

properly spaced labels, but the machines do need the attention of the operator. Overuse of adhesive or misplacing of labels require only minor machine adjustments for correction.

It is recommended that the damp jars be labeled immediately after processing and then dried with automatic dryers. This technique prevents a wet jar from picking up dust and lint.

Technical assistance in the preparation of this article was provided by the Anchor-Hocking Glass Corp.

## NLSMB Outlines its new Merchandising Program

A nationwide educational meat program specifically designed for the nation's retail meat dealers, but which will also reach meat consumers, has just been launched by the National Live Stock and Meat Board. Conducted by the meat merchandising department the schedule includes 66 cities in 31 states, with more cities to be added as the program gets under way.

A two-day program in each city will be highlighted by a mass meeting of retail meat dealers to assist them with problems of cutting, pricing, displaying and selling meat. It will introduce cutting innovations for beef, pork and lamb. The cuts to be developed are those whose practical value has been demonstrated in the meat merchandising field. Attention will be given to pointers on meat displays, low temperature meat cookery, frozen meat and consumer appeal.

The Board reports that similar retailer meetings held last year drew men of the meat trade from hundreds of cities in addition to those in which the meetings were held, many driving in from distances up to 250 miles to attend.

In addition to the retailer program, meat lecture-demonstrations are being arranged for business and professional men, high school and college students and others. These meetings will cover such topics as the selection and preparation of meat, and will also center attention on the value of meat as a rich source of the essential dietary nutrients such as protein, vitamins, and minerals.

## CCC SELLING SURPLUS

To aid the export of surplus Commodity Credit Corporation holdings through regular trade channels, the CCC this week issued a list of eleven commodities to be sold to private exporters for resale abroad. The list included 30,000,000 lbs. of Mexican canned meat and gravy, to be sold at 15c per lb., f.a.s. gulf ports, packed in 24 or 48 20-oz. cans per case. It was reported that the government is willing to unload the canned meat and gravy at a substantial loss. The price and quantity listings announced will hold until March 1, after which listings will be made monthly. Sales will not be made to buyers using ECA dollars or other government funds.

## Horsemeat Law Challenged

The Hill Packing Co. of Topeka and the Loma Food Store in San Diego, Cal., have brought suit against the California and San Diego directors of public health asking that they be enjoined from enforcing the present California law prohibiting the sale of horsemeat in sealed packages in meat markets and grocery stores. Under the law the sale of the product is limited to stores handling horsemeat only.



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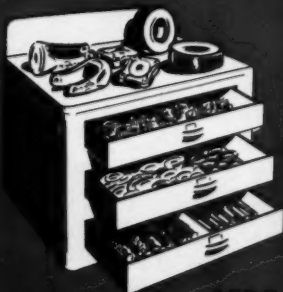
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Please send me, without cost or obligation, the Aerol  
Modern Materials Handling Manual:

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884 N. Wabash Street  
Chicago, Illinois

40-68 Lawrence Street  
Flushing, L. I., New York

## PLAN FIRST U. S. WORLD TRADE FAIR IN AUGUST

The nation's first international trade fair, in which foreign producers will be allotted 70 per cent of 1,000,000 sq. ft. of exhibit space, will be held in Chicago August 7 through 19. The exposition will be carried on simultaneously in four of Chicago's display centers; the Arena, the International Amphitheater, Navy Pier and the Coliseum. Besides the general public attendance, it is estimated that 75,000 registered buyers from all over the world will visit the fair.

Exhibits have been classified generally as consumer goods and industry supplies and equipment. They have been further subdivided into 29 groups, thoroughly covering raw materials, semi-processed products and manufactured goods. Meat and canned goods are listed under the heading, "food," while food products machinery comes under "special industry machinery."

Government officials look to the fair as an opportunity for foreign nations to establish dollar-credit in this country and thus aid their own reconstruction programs. Britain has contracted for 100,000 sq. ft. of space and Czechoslovakia, 10,000. Sixteen Marshall plan countries have reportedly purchased a sizable amount of space as a unit.

Headquarters for the fair are in the Merchandise Mart, Chicago.

## Wilson 1949 Year

(Continued from page 11.)

The consolidated statement of income of Wilson & Co. and earned surplus for the year ended October 29:

Net Sales	\$709,371,260
Dividends, interest on securities and miscellaneous	126,880
	\$709,498,160

### LESS:

Cost of goods sold including replacement of "last-in, first-out" inventories but excluding items below	\$437,339,127
Selling, general and administrative expenses	55,239,619
Contributions to employees' retirement plan	1,083,132
Depreciation	3,106,640
Taxes (other than on income)	5,154,743
Interest and amortization of debt discount and expense on First Mortgage 3% Bonds	452,655
Other interest	686,214
Premium on First Mortgage 3% Bonds purchased for sinking fund	8,565
Miscellaneous income deductions	2,001
Minority interest in net income of subsidiaries	48,001
Provision for taxes payable on income	1,783,915
	704,904,612

NET INCOME FOR THE YEAR	\$ 4,503,497
EARNED SURPLUS at October 30, 1948	41,072,417
Transfer from reserve for U. S. income taxes	2,000,000
	\$ 47,065,914

### DEDUCT:

Dividends paid in cash—On \$4.25 preferred stock (\$4.25 per share)	966,534
On common stock (\$1.00 per share)	2,116,423
Excess of cost over recorded value of preferred stock retired	64,872
Unrealized exchange loss arising from devaluation of foreign currencies	752,198
	3,900,027

EARNED SURPLUS at October 29, 1949	\$ 43,765,867
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21, 1950

## FLASHES ON SUPPLIERS

**THE ATMOS CORPORATION:** This Chicago firm has announced the addition of a distributor and manufacturer



O. W. LEMKE

for the Dominion of Canada. Fort Engineering & Sales, Ltd. of 1971 Tansley, Montreal, and McGruer, Fortier, Meyers, Ltd. of the same city have been appointed in that capacity. They will design, engineer, manufacture and distribute the Atmos smokehouses and equipment. J. H. Ross is the director of Fort Engineering & Sales.

Ivan Heymansson, president of Atmos, also has announced the appointment of O. W. Lemke to the position of sales manager. Lemke was formerly connected with the Taylor Instrument Companies, Chicago.

**AIR INDUCTION CORPORATION:** The official name of the Air Induction Ice Bunker Corp. has been changed to the Air Induction Corporation, it was announced this week. No changes have been made with respect to the officials or ownership of this corporation. Company officials advise that several new improvements have been made this year, namely the addition of new ceiling ducting and the use of a motor assembly with considerably greater air capacity. The firm is also producing a new unit with 125-lbs. ice capacity for insulated trucks up to 150 cu. ft. capacity.

**H. P. SMITH PAPER CO.:** The appointment of John F. Pendexter to the position of sales manager in charge of meat packer sales in the United States and Canada for this Chicago firm has been announced by George W. Ross, general sales manager. Pendexter joined the Smith organization in 1935 as an accountant and transferred to the sales division in 1936, serving as territory manager in several districts.



PENDEXTER

For the past several years he has spent most of his time selling in the meat packing industry.

**THE MARLEY COMPANY, INC.:** Robert L. McFadin has been named manager of the merchandising sales department and has transferred to the main offices of the company in Kansas City, Kan. For the past year he had been in charge of merchandising sales in the New York office. Prior to his connection with the Marley Company early in 1948, McFadin had been associated with the Carrier Corp. and the W. T. Grant Co. as air conditioning engineer.

## Prof. Hogg's LARD SALES CLINIC



# Upgrading Lard Sends Lard Sales Up

**Y**OUR lard product represents one of the finest raw materials available for genuinely high quality shortening. Deodorized and stabilized, it possesses a white, smooth, creamy texture, high smoke point, and desirable neutral flavor . . . the kind of shortening housewives call for by brand name.

You can make this lard-to-shortening transition economically, too. Distinctive processes and apparatus developed by Girdler extend the important advantages of deodorizing and stabilizing to more packers than ever before. The new VOTATOR Semi-Continuous Deodorizer, for example, combines both steam refining and

deodorizing at remarkably low operating costs.

VOTATOR engineers are intimately acquainted with the packing industry and its problems. They are exceptionally well qualified to design, engineer, and install lard-to-shortening processing systems for progressive packers.

Get together with a VOTATOR process engineer soon. Let him show you how upgrading your lard can send lard sales up . . . and up! You'll be making a practical investment for increased lard profits.



VOTATOR is a trade mark applying only to products of The Girdler Corporation.



Developed and built by the producers of Votator chilling and plasticizing apparatus

**THE GIRDLER CORPORATION, VOTATOR DIVISION**

LOUISVILLE 1, KENTUCKY

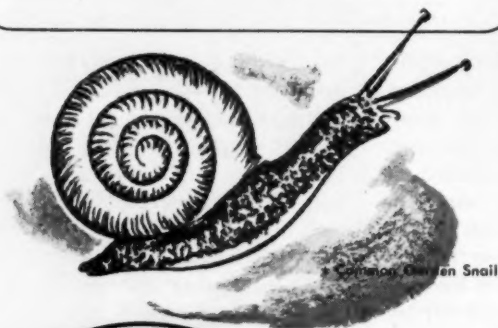
150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4

Twenty-two Marietta Bldg., Atlanta, Ga.

**PROTECTION  
AND**

*Beauty*

**FOR YOUR PACKAGED  
PRODUCTS**



# PAPERS

*For The PACKING INDUSTRY*

ALL meat products need wrapped PROTECTION from processing room to consumer's table.

There is a KVP wrapper or liner for every packing house product.

MANY meat products need the BEAUTY of color and design for brand identity and sales appeal.

KVP artists and KVP printers are tops in their field.

For straight protection, or for protection AND beauty, you can depend on KVP.

\*The common garden snail, *Stylommatophora*, is no beauty, but his shell is tops in protection for his tender body.

\*\*Most beautiful of all ducks is the wood duck, *Aix sponsa*, which builds its nest in hollow trees, often far from water.

**PARCHMENT  
WAXED  
GREASEPROOF  
SPECIAL TREATED**  
**Plain and Printed**

*Kalamazoo Vegetable Parchment Company*

PARCHMENT . MICHIGAN

ASSOCIATED COMPANIES: KALAMAZOO VEGETABLE PARCHMENT CO., DEVON, PENNA.  
KVP COMPANY OF TEXAS, HOUSTON, TEXAS  
HARVEY PAPER PRODUCTS CO., STURGIS, MICHIGAN  
IN CANADA: THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO  
APPLEFORD PAPER PRODUCTS LIMITED, HAMILTON, ONTARIO - MONTREAL, QUEBEC

# Up and down the MEAT TRAIL

## Byron Benson Resigns as Rath Advertising Manager

Byron G. Benson, who was with the Rath Packing Co., Waterloo, Ia., for 19 years as advertising manager, has resigned to become president of the Yeastex Co., Waterloo, which manufactures feed concentrates, formula feeds, minerals and many specialty items. For several years Benson served on the advertising and planning committee of the American Meat Institute and also on the sub-committee in charge of agency operations and creative work in connection with the Meat Educational Program.



BYRON BENSON

In addition to his work with Yeastex, Benson plans to open within a few months an advertising and sales promotion agency or a consulting service for the meat packing industry, which will be known as Benson and Associates. It will serve packers in all phases of merchandising and advertising.

During the years he was with Rath, Benson developed a self-supporting advertising and merchandising program, using in many instances new procedures in the meat industry which have since become standard practice.

Prior to joining Rath he was with Jacob E. Decker & Sons, Mason City, as director of advertising and sales promotion. Here he worked out a successful merchandising program wherein the retailer would pay for all Decker advertising. Many packers were interested in the plan and the idea was copyrighted and an organization formed to offer the merchandising service to the meat industry.

About 13 years ago he was asked to form an organization to sponsor a Sunday radio church service. The organization, Christian Crusaders, had no funds or source of income. It has grown so that it now uses three radio stations in the Midwest. It buys all radio time and is entirely self-supporting.

## Klein Succeeds Streckert

Carl Klein has been appointed by H. C. Bohack Co., Brooklyn, N. Y., to succeed the late Henry R. Streckert as head of the pork and tallow departments. Klein has been active in the departments for more than 18 years. He was pork plant superintendent for many years and more recently, a buyer in the meat department.

## ESSKAY CHAUFFEURS ACHIEVE OUTSTANDING SAFETY RECORD



Thirty-two chauffeurs of the Wm. Schludenberg-T. J. Kurde Co., Baltimore, Md., have traveled 1,549,561 miles without an accident from September 1, 1947 to November 30, 1949. One of them, John S. Ferger, has driven a truck for 20 years without an accident and another, Griffith Windsor, for 16 years without an accident. The unusual record has earned for Esskay a Merit Award Certificate from the Baltimore Safety Council. The presentation was made January 9 in the office of Wm. F. Schludenberg, Esskay president.

In presenting the award, Col. Carey Jarman, superintendent, Maryland State Police, stated that "no subject is more important than safety on the highway. Esskay showed the way through willingness and cooperation; that is the answer." Wilmer C. Carter, a state Senator, and Jay Davidson, chairman of the commercial vehicle fleet committee of the Baltimore Safety Council, also addressed the chauffeurs.

President Schludenberg, in accepting

the award, stated: "It is an honor and privilege to accept this Merit Award Certificate on behalf of the 32 chauffeurs operating road trucks in the service of our company who are responsible for bringing this distinction to us. The fact that they have traveled more than 1,500,000 miles without an accident gives me a feeling of great pride in their accomplishment. But beyond that, I am sure each and everyone of these men has a feeling of greater satisfaction in knowing he has set a good example for the preservation of life and property on our highways."

Some of those attending the ceremony are pictured above. Left to right: Capt. W. H. Weber, Maryland State Police; Col. Jarman; John Rostmeyer, jr., managing director, Baltimore Safety Council; Windsor; Schludenberg; Ferger; Davidson; O. W. Hubbard, Esskay traffic manager; Wendell Lockwood, field representative, Baltimore Safety Council; Karl Redden, Esskay delivery department foreman, and Senator Carter.

## Personalities and Events of the Week

- The Lohrey Packing Co. of Cincinnati held a sales planning meeting recently for salesmen, out-of-town distributors, media representatives and advertising agency personnel. Talks were made by George R. Lohrey, president; Louis H. Moellering, vice president; B. G. Etheridge, sales manager; Joel Stovall, merchandising manager of Radio Cincinnati, Inc., and Vern Venaas of Station WCTS.
- Problems of organization and a progress report on the work of the activities committee of Associates Food and Container Institute were discussed with

Quartermaster General Herman Feldman in Washington recently by Harry Williams, vice president of Wilson & Co., Dr. W. R. Johnston and Dr. B. S. Clark, president of Associates Food and Container Institute.

• Thomas E. Wilson, chairman of the board, Wilson & Co., Inc., is a member of the advisory committee of the First United States International Trade Fair. Prominent Chicago business and industrial leaders make up the committee. The Fair will be held in Chicago August 7 through 19.

• Advertising plans of the Marhoefer division of the Kuhner Packing Co., Muncie, Ind., were announced by John Hartmeyer, executive vice president, at a recent dinner for 175 meat dealers from Muncie and the surrounding vicinity.



## Custom's

### TIMELY TIPS

#### "CURING"

Will you agree that perfection in curing has not been attained? ... Also, that no one knows all that can be learned about this important phase of your business? We, at Custom, do not pretend to know it all. However, our research into curing problems has enabled us to help many progressive packers. If you are not already profiting by this special service, you may be losing sales and profits. If you think there is nothing that can be done to improve your cured meats, these "Timely Tips" will not interest you. However, look out for competition a progressive neighbor may soon give you.

In fairness to your organization and yourself ... do you have one or several items in your line which should, but do not level with your best? Can you honestly say that every product you cure is the finest in its class being sold in your trading area? Do your sales and profits prove beyond doubt that you are getting everything possible from your present cures or methods? Will you admit there are being developed new cures and better processes you may not know about? ... flavor accentuators also?

Could this be the reason that most of you have some fickle customers who shift to other suppliers from time to time? Would it be possible that you have the problem, often encountered, of not being able to see the forest for the trees in front of you? Do the multitude of tasks confronting you daily prevent you from attending such problems so vital to your progress and profits?

The Custom Field Man calling upon you is much more than just a salesman. He is capable of suggestions that will enable you to get the most from, and bring you up to date on your present methods of curing. Often these profitable changes are very slight. He can help you develop a special Custom made cure to lift any of your products nearer perfection if necessary. If the problem encountered is one of the few that can't be solved on the spot, it will be passed to our Research Department. Even though a great amount of work may be needed to solve your problem to your satisfaction, it won't cost you a red penny. We thrive on problems which give us ideas.

Write us for help today ... or see the Custom Field Man on his next trip.

**Custom Food Products, Inc.**

701-709 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS



ity. The guest speaker, Lester E. Holloway, Muncie mayor, stressed the value of the Kuhner Packing Co. in relation to the city. The company owns Frank and Co., Milwaukee, Wis., one of the very oldest government inspected sausage plants; the Ballard Packing Co., Marion, Ind.; the Marhoefer Packing Co. in Chicago, and the Kuhner plant.

• The St. Louis board of public service has rescinded its approval granted recently to the Krey Packing Co. to construct a stockyards in the 6500 N. Broadway area. The packer's application was reinstated on the board's docket for future consideration.

• N. B. Swift, a great grandson of Gustavus E. Swift, founder of Swift & Company, has been appointed acting manager of the Swift plant at Sioux City, Ia., while John E. Glen, general manager, is recuperating from injuries suffered in the packinghouse explosion on December 14. He will return to the Chicago plant when Glen returns.

• Milton J. Schloss, president, the E. Kahn's Sons Co., Cincinnati, has announced the appointment of Joseph C. Volz as city sales supervisor, to direct city salesmen and assist in the company's sales promotional campaigns. Volz has had a number of years experience in the retail meat trade in Cincinnati.

• Victor T. Norton, who was formerly a vice president in charge of sales of the Cudahy Packing Co., recently left the presidency of American Home Foods, Inc., to assume the position of vice president for administration of the National Broadcasting Co. He resigned from Cudahy in September 1944.

• Bilinski Sausage Mfg. Co. Inc., has been incorporated at 41 Lark st., Cohoes, N. Y., to engage in meat packing and slaughtering. Incorporators are Joseph Bilinski, Walter E. Burke and Walter Bilinski. Pennsylvania Dutch Farms, Inc., has been incorporated at 1406 E. Genesee st., Syracuse, N. Y. by Morris Berman, Max Manbeck jr., and D. Grey Switzer. Capital stock was listed at \$20,000. Certified Meat Packers, Inc., has been incorporated at 349 E. 149th st., Bronx, N. Y. Directors are Philip Prosk, Morris J. Norwick and Evelyn Lieberman. Paul & Wormser, Inc., 39 Broadway, N. Y., has been incorporated by Samuel W. Paul, Jacob Weidenbaum and Samuel A. Fried.

• The Diamond Brokerage Co. has announced that it has moved to new and larger quarters at 833 Washington st., New York 14, telephones ORegon 5-4310-1-2; TWX: NY 1-3324. It was formerly at 162 Ft. Greene pl., Brooklyn. The company has also announced the appointment of Sidney Diamond to its staff.

• Burns & Co. Limited, Calgary, Alta., Canada, recently won a first and a second prize for outstanding quality bacon at the London Dairy Show. The firm submitted only two entries, both winning awards.

• Charles Sacha, who operated Chas. Sacha, a sausage manufacturing firm in Cleveland, for 60 years until last June

## Jarvis Elected Executive Vice President of Swift

Election of Porter M. Jarvis to the position of executive vice president of Swift & Company was announced this week by Harold H. Swift, chairman of the board. This is a new post created to provide more direct assistance to the president.



P. M. JARVIS

Jarvis became a vice president of Swift in 1941 and a year ago was elected a director. He started in the organization 23 years ago and since 1938 has served as assistant to John Holmes, president.

Swift also announced this week the election of four new directors by the stockholders at the annual meeting, January 19. They are: J. F. Brandt, vice president and comptroller; Paul C. Smith, vice president in charge of beef, lamb and veal operations; George J. Stewart, vice president in charge of canned foods, margarine, refinerries, storage, table-ready meats and vegetable oil buying, and W. Harold Brenton, Des Moines, Ia. farmer and banker. The new directors will fill vacancies created by the retirements of George H. Swift of Boston, M. B. Brainard of Hartford, Conn., and A. F. Hunt of Rancho Santa Fe, Calif., all of whom have long been associated with Swift. The election of Brenton increases the number of directors to twelve.

## Valleydale Packers Will Enlarge Salem, Va., Plant

Lorenz Neuhoff, jr., president, Valleydale Packers, Inc., Salem, Va., has announced that the company will begin construction soon of an addition to its present plant which is expected to cost several hundred thousand dollars. The addition, two stories and basement, 108 by 134 ft., will have a floor area of 43,400 sq. ft. The basement will contain a fresh pork cooler, bacon chill room, bacon slicing department and a smoked meat cooler. On the first floor will be located a 600-cattle capacity beef carcass room, shipping department and order assembly room with a conveyor to carry products to trucks, shipping offices, sales and general office. On the second floor there will be a freezer with a ten-carload capacity, a dry storage room and a conference room.

when he retired because of ill health, died recently. He was a native of Czechoslovakia where he was apprenticed in the sausage making trade.

• George B. Hall retired recently from Canada Packers Limited, Toronto, where he has been a member of the sales department for many years. Stan Guile,

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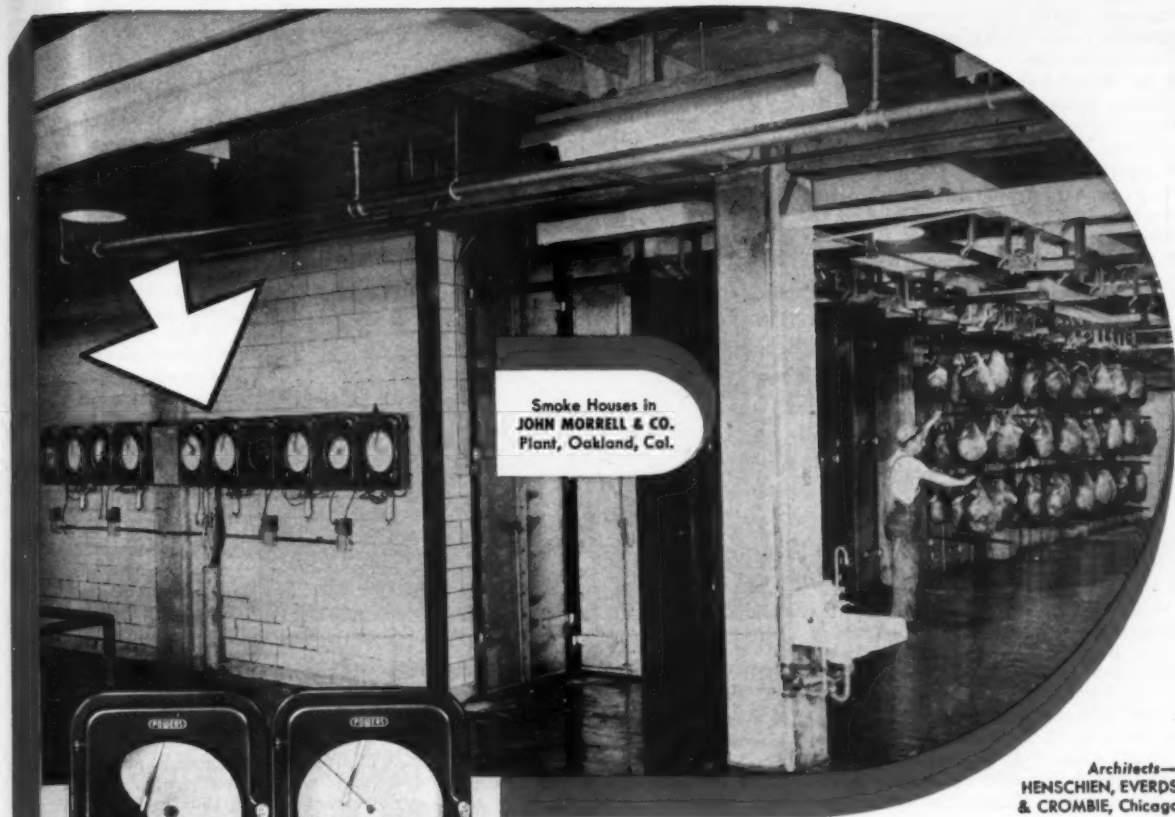
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21, 1950



Architects—  
HENSCHEN, EVERDS  
& CROMBIE, Chicago

#### POWERS TIME CYCLE RECORDING REGULATOR

Used by INDUSTRIAL AIR  
CONDITIONING SYSTEMS,  
Inc., Chicago, manufacturer of  
the five gas fired air conditioned  
smoke houses shown above.



For Better Quality Products  
at Lower Cost . . . Use



Temperature • Humidity • Control

### ***POWERS air conditioning control helps INCREASE PRODUCTION and produce a MORE UNIFORM PRODUCT***

John Morrell & Co. high quality standards are rigidly maintained in their modern smoke houses. Uniform temperature, humidity and smoke penetration are assured by the large volume of air accurately controlled by Powers Equipment. Valves, dampers and static pressure regulators are pneumatically controlled by POWERS Time Cycle Recording Regulators. Records of operation are supplied on 12" recording thermometer charts.

### ***When you want accurate control of temperature or humidity for—***

SMOKE HOUSES • COOKING VATS, RETORTS or KETTLES  
DRYING, CURING or CHILLING ROOMS • SAUSAGE COOKERS  
SLICING and PACKAGING ROOMS • SCALDING VATS  
SAUSAGE CASING WASHING • WATER HEATERS

### ***...phone or write our nearest office***

for valuable aid in selecting the right type of control  
for your requirements. There's no obligation.

The Powers Regulator Co., Offices in 50 Cities.

2725 Greenview Ave., Chicago 14, Illinois.

231 E. 46th St., New York 17, N.Y.—1808 W. Eighth

St., Los Angeles 5, Cal.—195 Spadina Ave., Toronto.

(SH)

manager of the Fort William branch of Canada Packers also retired recently, due to ill health.

● **H. E. Corman**, 51, chief chemist of Canada Packers Limited, died recently. He is well known in the edible fats and oils field.

● **David George Beatty**, 89, Jersey City, N. J., who had been in the wholesale meat business for many years, died recently.

● **G. R. Stokes**, Swift & Company salesman at Fort Worth since 1942, has been appointed district manager, with headquarters there. His successor is **W. J. Hubanks**.

● The Milwaukee (Wis.) Association of Hotel and Restaurant Meat Purveyors has elected the following officers for 1950: President, **Herbert Pritzlaff**; vice president, **John Michelson**; secretary-treasurer, **C. T. Bluemel**, and chairman of the board, **Lester Schmitt**.

● **George Timms**, a 50-year veteran in the packing industry, retired recently from the Cudahy Packing Co. He started in the meat business in England at the age of 12 and later came to this country and began working for Cudahy in the Boston area. At the time of his retirement he was beef sales manager at the South Chicago plant. About 60 friends and customers, including **Manager Hurwitz**, **J. J. Standard** of the district office and **J. E. Janicek** of the Chicago office, held a farewell dinner in his honor recently. Timms is being suc-



## 1820 SAUSAGE EQUIPMENT

This oak sausage-stuffer won first prize for the oldest piece of equipment at an auction last summer in a small Canadian village. Its owner, **Ellery Brownridge**, claims that the stuffer is at least 125 years old. He can trace its history back only to his great grandfather in **Hornby, Ont.**, but knows that it came originally from England. **Transparent Package Co.** of Chicago bought the antique stuffer and expects to display it at an industry convention. It is pictured here with a **Tee-Pak** employee.

ceeded by **A. C. Harper**, formerly his assistant.

● **Arthur J. Waddell** will retire as chief engineer and master mechanic of the **St. Joseph, Mo.** plant of **Swift & Company** on February 1. At that time he will begin his duties as city building

commissioner, a newly created post.

● Following a recent survey the **National Live Stock and Meat Board** reported that 50 of the 63 students from 21 colleges and universities who participated in the intercollegiate meat judging contest at the **International Live Stock Exposition** last year have definitely planned to enter some phase of the livestock and meat industry when they graduate. At least 27 will go into farming or ranching, 18 expect to become affiliated with some phase of the meat packing business and five others will go into livestock extension.

● **John J. Kwiatowski**, 47, who was engaged in the meat packing business in **Buffalo, N. Y.** for a quarter of a century, died recently. He was a member of the **Greater Buffalo Meat Industry Association**.

● **La Empacadora**, **Tampico, Mexico**, has been ordered by the Mexican secretary of agriculture to cease killing cattle for export unless he gives express permission in writing to do so. The action climaxed a new storm of protest by **Mexico City** butchers and others against the large current exports, mostly to Europe.

● Production at **Swift & Company's** **Pittsburgh** plant has reached a complete standstill as two **AFL** unions continue their strike. Teamsters of **Local 249** have refused to handle the merchandise of the company since early in December. The union is demanding a load limit of 5,000 lbs. for a driver without a helper against the prevailing 6,500 lbs.

● About \$112,000 in cash awards will be offered at the 1950 **Southwestern Exposition and Fat Stock Show** to be held in **Fort Worth, Tex.**, January 27 through February 5. Two new buildings will be used for the show this year, in addition to the six new livestock buildings that were completed in time for last year's **Centennial Fat Stock Show**.

## LANCASTER, ALLWINE & ROMMEL

REGISTERED PATENT ATTORNEYS

Suite 468, 815-15th Street, N. W.

WASHINGTON 5 — — D. C.

Practice before U. S. Patent Office.

Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" forwarded upon request.

# AROMIX

The ultimate  
in high quality  
seasonings and  
specialties  
for the  
meat packing industry!

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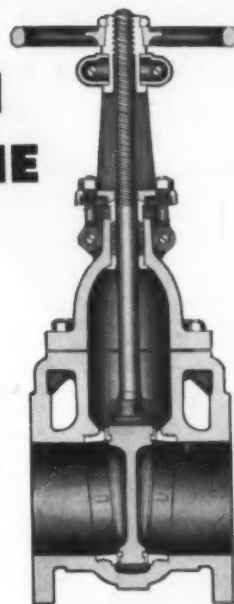
# All the piping equipment you need ...and all from one source...CRANE

## DESIGNED FOR LONGER, BETTER SERVICE

Superior design, inside and out, makes these Crane 125-Pound Wedge Gate Valves more adaptable to more services. Proper metal distribution in body and bonnet reduces weight... at no sacrifice of strength. Straight-through ports give streamline flow. Full length disc guides assure smooth and accurate seating... increase seat life by minimizing disc drag.

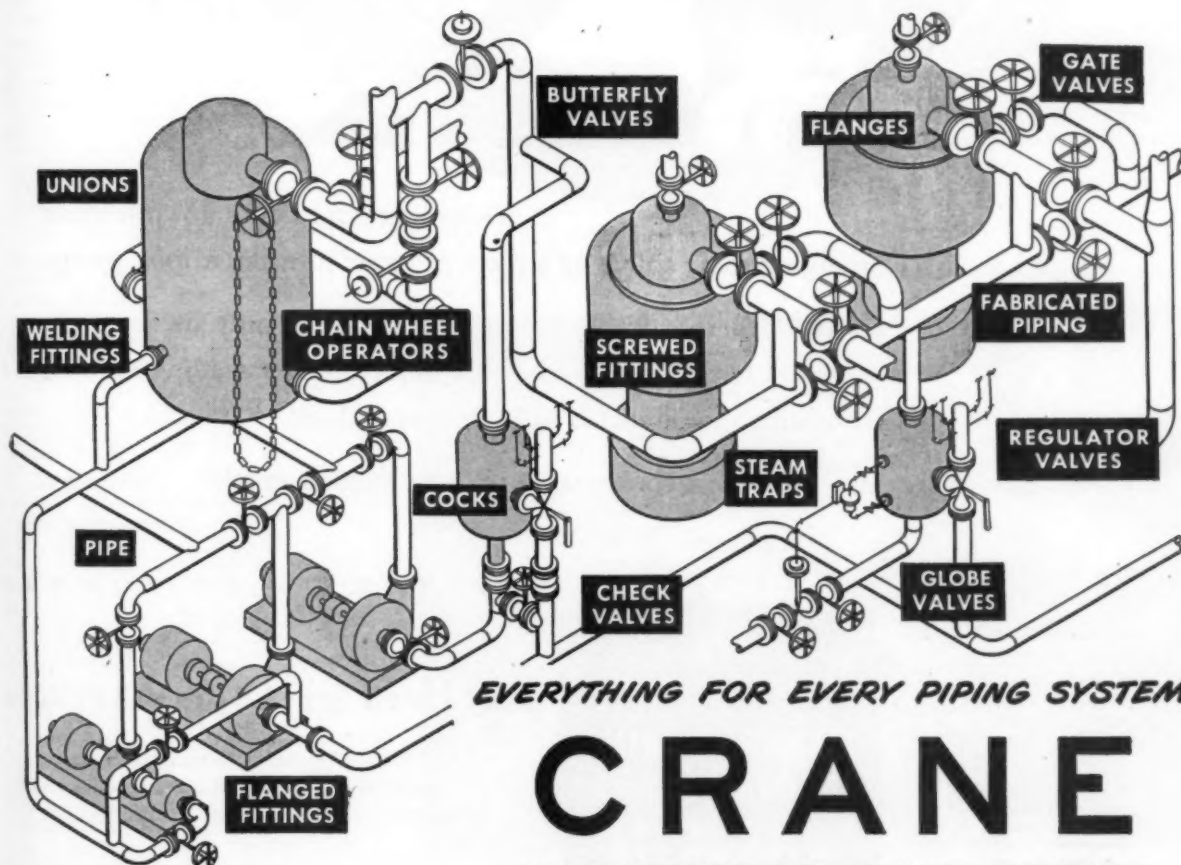
This unusually complete line of all-iron or brass trimmed valves includes patterns for every need: non-rising stem, O. S. & Y., quick-opening and Underwriters'. For mildly corrosive process services, they are made in nickel alloy iron with 18-8 Mo trim. Flanged or screwed ends. For complete information, see your new No. 49 Crane Catalog, p. 77.

CRANE CO., 836 S. Michigan Ave., Chicago 5, Ill.  
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**WORKING PRESSURES:**  
125 pounds steam;  
200 pounds water, oil,  
gas. Sizes: 2 to 48 inch.

**ALL VALVES, FITTINGS, PIPE AND ACCESSORIES FOR THIS  
EVAPORATOR HOOKUP ARE AVAILABLE ON ONE ORDER TO CRANE**



**EVERYTHING FOR EVERY PIPING SYSTEM**

# CRANE

**VALVES • FITTINGS • PIPE • PLUMBING AND HEATING**

NUMBER TWO IN A SERIES ON THE ESSENTIALS OF GOOD PACKAGING



Designing wraps does not just mean arranging some colors on a piece of paper to make it look pretty.



**DANIELS** wraps are created by artists who not only are top flight designers but who also have a complete understanding of merchandising requirements and sales psychology.

May we design your wrap with your sales in mind?

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

There is a **DANIELS** product to fit your needs in . . .

transparent glassine  
snowdrift glassine  
superkleer transparent glassine  
lard pak  
bacon pak  
ham pak greaseproof  
genuine greaseproof  
sylvania cellophane  
special papers, printed  
in sheets and rolls



*preferred packaging service*

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Chicago, Illinois . . Philadelphia, Pennsylvania  
Dayton, Ohio . . St. Louis, Missouri . . Dallas, Texas

# SAUSAGE *Production and Selling*

## FASTER SAUSAGE CUTTING SHAVES COSTS AND TURNS OUT PRODUCT AT LOWER TEMPERATURE

**C**UTTING sausage meat faster and keeping it cooler through the operations performed in the preparation room not only mean a reduction in labor and other costs per unit of product but also offer the possibility of greater yield and give the processor a wider margin of safety in avoiding certain types of sausage spoilage.

At the Lohrey Packing Co. in Cincinnati, meat preparation has been speeded up and product is turned over to the stuffers or placed in the coolers in better condition as the result of the installation of a Chop-Cut cutter (a recent development) and rearrangement of facilities.

In the rearrangement of equipment the grinder, new cutter and mixer were centralized near the source of raw material and so located that material transfer is easy and the back-tracking formerly required is no longer necessary.

Performance of the new cutting unit has been noteworthy, according to Louis Moellering, vice president of the Lohrey firm. While it was installed in double the capacity of the machine formerly employed, it has almost tripled output due to faster cutting and the shorter work cycle. Moreover, color and texture of the product were also improved, according to Moellering.

Time and temperature tests on cutting at the Lohrey plant will be of interest. The 700-lb. capacity cutter when used for braunschweiger in comparison with a 300-lb. conventional unit performed as follows:

	BOSS SILENT CUTTER	CHOP-CUT
Quantity .....	300 lbs.	300 lbs.
Temperature in ....	56 degs.	56 degs.
Temperature out ...	70 degs.	64 degs.
Cutting time .....	8 min.	5 min.

In handling a batch of meat for frankfurts the following comparative tests were made:

	BOSS SILENT CUTTER	CHOP-CUT
Quantity .....	230 lbs. meat 135 lbs. ice, flour & spice	460 lbs. meat 270 lbs. ice, flour & spice
	365 lbs.	730 lbs.
Temperature in ....	58 degs.	58 degs.
Temperature out ...	60 degs.	32 degs.
Cutting time .....	13 min.	10 min.

The temperature of the meat mass at the end of 1 minute of chopping in the new type cutter was 20 degs.; 2 minutes, 25 degs.; 3 minutes, 25 degs.; 4 minutes, 26 degs.; 5 minutes, 27 degs.; 6 minutes, 28 degs.; 9 minutes, 30 degs., and 10 minutes, 32 degs. The finished product had good texture and was smooth and

bright in color. Due to the low temperature it was considered that more water and less ice could be employed with satisfactory results.

Following are comparative results in chopping out a batch of meat for leona:

	BOSS SILENT CUTTER	CHOP-CUT
Quantity .....	230 lbs. meat 10 lbs. spice 65 lbs. ice	460 lbs. meat 20 lbs. spice 130 lbs. ice
	305 lbs.	610 lbs.
Temperature in ....	58 degs.	58 degs.
Temperature out ...	48 degs.	38 degs.
Cutting time .....	14 min.	6 min.

Performance of the new cutter was also observed recently at the Chicago plant of the Slotkowski Sausage Co. The following data were gathered during the chopping of meat for wieners:

Beginning with a batch of 80 lbs. veal, 80 lbs. beef and 90 lbs. water and ice, the temperature reading after 1 minute was 50 degs. and after 3 minutes was down to 26 degs., the low point. After 4 minutes (temperature 32 degs.), 240 lbs. of pork, seasoning and curing materials were added with 50 lbs. of water and ice. At the end of 6 minutes the temperature was again down to 26 degs. The cutting operation was ended after 11 minutes with product temperature up to 48 degs. F. In this case the chopping time was longer than usual due to the fact that the sausage ice machine was not in service and cake ice was used.

Slotkowski's sausage maker, Otto W.

Suess, observed that meat chopped with the unit retains its natural binding quality to a high degree and that greater percentages of moisture can be added without the necessity of adding a binder. He explained that he can use a greater percentage of pork trimmings in making frankfurts since the retention of the natural binding quality of the meat, including the pork, results in a flavorful and juicy product.

The ability to chop meat without raising the temperature too high, says Leonard Slotkowski, general manager, permits the plant to use more water in lieu of ice since the basic need is for moisture rather than for refrigeration of the meat under process.

Suess commented that with wieners and other emulsion sausage it is possible to achieve a finer cut and improved texture without any danger of burning the product. Desirable emulsion is usually achieved with the product temperature under 50 degs., but if a finer texture is needed the material can be chopped to 58 degs. without danger of burning. With sausage which requires a coarser cut, such as bologna, the mixing operation is bypassed. The spices, curing ingredients and ground meats are put in the cutter, chopped as desired and stuffed out.

In chopping meats for frankfurts the plant now adds pork later in the operation since the fatty meat does not have to be chilled by ice in chopping in order to prevent burning.

According to Slotkowski officials the finer texture of the sausage meat has not increased the smokehouse shrinkage.



CHOPPING MEAT AT SLOTKOWSKI'S CHICAGO PLANT





"We are extremely enthusiastic about the CRYOVAC process,"

**says SIDNEY H. RABINOWITZ**

PRESIDENT OF COLONIAL PROVISION COMPANY, INC., BOSTON, MASS.

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"We have had almost unbelievable results when compared to the same products packed in cellulose casings or parchment."

\* \* \*

Thank you, Mr. Rabinowitz. Your experience has shown how the CRYOVAC process maintains quality and improves shelf life.

**DEWEY AND ALMY CHEMICAL COMPANY • CAMBRIDGE 40, MASSACHUSETTS**

CRY • O • RAP BAGS ARE MADE FROM A SPECIAL DEWEY AND ALMY—DOW SARAN

*"The Second Skin Seals the Flavor In"*

# Federally Inspected Meat Output Turns Upward in First Full Week of New Year

**M**EAT production under federal inspection in the week ended January 14 totaled 394,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter increased following the short New Year's week and meat production was up 27 per cent from 310,000,000 lbs. reported for the preceding week and 6 per cent above 372,000,-

week last year. Output of inspected veal in the three weeks under comparison was 12,700,000, 9,300,000 and 15,000,000 lbs., respectively.

Hog slaughter was estimated at 1,552,000 head, 27 per cent above 1,226,000 reported for the preceding week and 13 per cent above the 1,369,000 kill reported the same week in 1949. Pro-

three weeks under comparison amounted to 12,600,000, 10,500,000 and 13,400,000 lbs., respectively.

## AMI PROVISION STOCKS

Packers reporting to the American Meat Institute on January 14 stored less pork during the first two weeks of January than they did during the previous two-week period when 54,100,000 lbs. were moved into storage. A total of 43,800,000 lbs. were placed in inventories during the first half of the month, increasing pork holdings from 368,300,000 lbs. to 412,100,000 lbs. These holdings were 19,700,000 lbs. smaller than those of a year earlier and 79,600,000 lbs. below the three-year average.

Lard stocks of 114,800,000 lbs. on January 14 were 11,700,000 lbs. larger than two weeks earlier, but were 70,400,000 lbs. less than year earlier holdings and 56,900,000 lbs. below the average for the comparable date.

Provision stocks as of January 14, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows January 14 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

January 14 stocks as  
Percentages of  
Inventories on

Dec. Jan. 1939-41  
31, 15, 1950 av.

### BELLIES

Cured, D. S.	119	122	..
Cured, S. P. and D. C.	94	102	117
Frozen-for-cure, D. S.	117	280	..
Frozen-for-cure, S. P. & D. C.	132	93	102
Total bellies	112	..	102

### HAMS

Cured, S. P. regular	127	100	5
Cured, S. P. skinned	106	95	67
Frozen-for-cure, regular	100	67	2
Frozen-for-cure, skinned	123	99	120
Total hams	114	97	64

### PICNICS

Cured, S. P.	111	85	66
Frozen-for-cure	120	87	69
Total picnics	115	86	67
FAT BACKS, D. S. CURED	111	101	..

### OTHER CURED & FROZEN

Cured, D. S.	105	75	..
Cured, S. P.	98	86	72
Frozen-for-cure, D. S.	100	61	..
Frozen-for-cure, S. P.	118	103	135
Total other	115	96	150
BARBELED PORK	100	68	16
TOT. D. S. CURED ITEMS	115	108	..
TOT. S. P. & D. C. CURED	111	97	75
TOT. FROZ. FOR D. S. CURE	107	94	..
TOT. S. P. & D. C. FROZEN	127	95	97
TOTAL CURED AND FROZEN-FOR-CURE	112	97	81

### FRESH FROZEN

Loins, shoulders, butts and spareribs	117	99	92
All other	101	83	135
Total	110	88	107
TOT. ALL PORK MEATS	112	93	84
RENDERED PORK FAT	130	61	..
LARD	111	62	65

\*Small percentage change.  
†Included with lard.

## CHICAGO PROV. SHIPMENTS

	Week Jan. 14	Previous week	Cor. wk. 1949
Cured meats, pounds	10,941,000	23,599,000	24,518,000
Fresh meats, pounds	31,163,000	27,355,000	28,012,000
Lard, pounds	8,013,000	4,875,000	4,218,000

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended January 14, 1950—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Jan. 14, 1950	251	154.0	114	12.7	1,552	214.2	274	12.6	398.5
Jan. 7, 1950	220	120.2	90	9.3	1,226	170.4	234	10.5	310.4
Jan. 15, 1949	282	147.0	129	15.0	1,369	195.9	302	13.4	372.2

### AVERAGE WEIGHTS (LB.)

### LARD PROD.

Week Ended	Cattle		Calves		Hogs		Sheep & lamb		Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Jan. 7, 1950	966	548	204	111	245	138	99	46	14.3	54.3
Dec. 31, 1949	986	532	186	103	248	139	98	45	14.4	43.7
Jan. 15, 1949	975	524	210	116	256	143	96	44	15.4	54.0

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

000 lbs. recorded for the corresponding week last year.

Cattle slaughter of 281,000 head was 24 per cent above 226,000 reported for the preceding week but was about the same as the 282,000 kill of the corresponding week last year. Beef production of 154,000,000 lbs. compared with 120,000,000 in the preceding week and 148,000,000 in the week a year ago.

Calf slaughter was estimated at 114,000 head, compared with 90,000 for the preceding week and 129,000 in the same

duction of pork was 214,000,000 lbs., compared with 170,000,000 in the preceding week and 196,000,000 in the week last year. The week's lard production was estimated at 54,300,000 lbs., compared with 43,700,000 in the previous week and 54,000,000 processed in the corresponding week last year.

Sheep and lamb slaughter of 274,000 head compared with 234,000 head reported for the preceding week and 302,000 in the same week last year. Production of lamb and mutton for the

## HEAVY HOGS CUT OUT BETTER; MEDIUMS LOSE THEIR PLUS MARGIN

(Chicago costs and credits, first three days of week.)

The average cost of hogs tested was from 4 to 19c higher, while product value of medium hogs decreased 4c, that of lightweights increased 1c and heavies increased 11c. As a consequence, cut-out results were mixed and only the margin of the heavyweights improved.

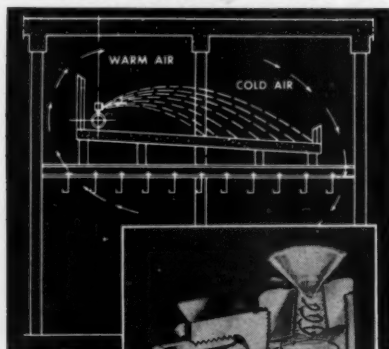
This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct.	Price	live	per	per	Pct.	Price	live	per	per	Pct.	Price	live	per	per
wt.	lb.	wt.	lb.	cwt.	wt.	lb.	wt.	lb.	cwt.	wt.	lb.	wt.	lb.	cwt.
Skinned hams	12.6	41.1	\$ 5.18	\$ 7.44	12.6	40.6	\$ 5.12	\$ 7.19	12.9	38.0	\$ 4.90	\$ 6.88		
Picnics	5.6	25.0	1.40	2.02	5.5	22.5	1.24	1.73	5.3	22.3	1.18	1.65		
Boston butts	4.2	28.5	1.20	1.74	4.1	28.4	1.16	1.65	4.1	27.4	1.12	1.56		
Loins (blade in)	10.1	33.0	3.33	4.81	9.8	31.0	3.04	4.31	9.6	30.0	2.88	4.02		
Bellies, S. P.	11.0	27.5	3.03	4.37	9.5	25.8	2.45	3.48	8.9	21.4	..	1.17		
Bellies, D. S.	..	..	..	..	2.1	15.5	..	..	8.6	15.3	1.33	1.86		
Fat backs	..	..	..	..	3.2	0.5	..	..	21	..	4.6	8.1	..	..
Plates and jowls	2.0	9.0	..	..	3.0	0.0	..	..	3.8	4.0	..	..	..	..
Raw leaf	2.3	8.2	..	..	2.2	8.2	..	..	2.2	8.2	..	..	..	..
P. & S. lard, rend. wt.	13.9	9.1	1.27	1.81	12.3	9.1	1.12	1.58	10.4	9.1	..	1.32		
Spareribs	1.6	27.3	..	..	1.6	24.1	..	..	1.6	10.3	..	..	..	..
Regular trimmings	3.3	14.1	..	..	3.1	14.1	..	..	2.9	14.1	..	..	..	..
Feet, tails, etc.	2.0	8.6	..	..	2.0	8.6	..	..	2.0	8.6	..	..	..	..
Offal & misc.	..	..	..	..	..	..	..	..	..	..	..	..	..	..
Total yield & value	60.5	..	\$17.39	\$25.02	71.0	..	\$16.57	\$23.34	71.5	..	\$15.35	\$21.47		
Per cwt. alive					Per cwt. alive					Per cwt. alive				
Cost of hogs	\$16.34				\$15.78				\$15.18					
Condemnation loss	..08				..08				..08					
Handling and overhead	..85				..74				..67					
TOTAL COST PER CWT.	\$17.27				\$16.60				\$15.93					
TOTAL VALUE	17.39				16.57				15.35					
Cutting margin	+\$ .12				+\$ .03				+\$ .58					
Margin last week	+.30				+.08				+.05					



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reduce meat shrinkage  
WITH A **BINKS** ROTOJET  
BRINE SPRAY SYSTEM



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You can have faster chilling, reduced shrinkage and lower maintenance in your brine-spray refrigeration plant by installing Binks Rotojet nozzles. The patented side-inlet, whirl-chamber design of Rotojet nozzles produces the extremely fine fluid breakup that accounts for the high cooling performance. Binks Rotojet nozzles also provide:

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- Precision unit, machined from tough marine brass

More Binks spray nozzles are used in the meat packing industry than all other nozzles combined... impressive and adequate proof of Binks superiority.

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REPRESENTATIVES IN ALL PRINCIPAL CITIES

## Large in-Storage Pork Movement Boosts Meat Item Holdings Above 5-Year Mean

**I**NVENTORIES of all meat items and lard and rendered pork fat were larger on January 1, 1950 than a month earlier, but, with the exception of pork, edible offal and sausage room products, they were under year earlier stocks, according to the U. S. Department of Agriculture. Current holdings of all items except pork, veal, edible offal and canned meats were also under the 1945-

Beef holdings were increased by 31,772,000 lbs. in December, moving from 91,169,000 lbs. to 122,931,000 lbs. The current total, however, was 26,398,000 lbs. less than that a year earlier and also 29,467,000 lbs. smaller than the five-year average holdings of 152,398,000 lbs.

Holdings of meat items other than pork and beef totaled 130,230,000 lbs.,

### U. S. COLD STORAGE STOCKS ON JANUARY 1

	Jan. 1, '50 pounds	Jan. 1, '49 pounds	Dec. 1, '49 pounds	Jan. 1, 5-yr. av. 1945-49 pounds
Beef, frozen	110,568,000	132,926,000	79,719,000	140,541,000
Beef, in cure, cured & smoked	12,363,000	16,403,000	11,450,000	11,857,000
Total beef	122,931,000	149,329,000	91,169,000	152,398,000
Pork, frozen	244,399,000	255,484,000	98,730,000	181,413,000
Pork, dry salt in cure & cured	40,712,000	41,091,000	25,826,000	44,244,000
Pork, all other, in cure, cured & smoked	193,336,000	172,578,000	172,649,000	167,245,000
Total pork	478,447,000	469,153,000	297,205,000	392,902,000
Lamb and mutton	13,680,000	26,209,000	12,934,000	21,202,000
Veal	15,782,000	21,252,000	12,413,000	15,133,000
All edible offal <sup>1</sup>	62,914,000	58,081,000	51,174,000	52,635,000
Canned meat and meat products	26,772,000	28,000,000	19,279,000	22,729,000
Sausage room products	11,082,000	10,863,000	10,735,000	15,006,000
Lard <sup>2</sup>	70,165,000	112,278,000	37,792,000	91,782,000
Rendered pork fat <sup>3</sup>	2,452,000	4,110,000	2,016,000	4,167,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. <sup>1</sup>Preliminary figures. <sup>2</sup>Trimblings formerly included with offal now included with appropriate type of meat. <sup>3</sup>Included in above figures are the following government-held stocks in cold storage outside of processors' hands as of January 1: Lard and rendered pork fat, 33,000 lbs.

49 average, but the increase in inventories of these items was sufficiently large to offset the smaller stocks of other items. Total meats in storage amounted to 731,608,000 lbs. on January 1, 1950, compared with 492,509,000 lbs. a month earlier, 762,887,000 lbs. a year earlier and the five-year average of 671,025,000 lbs.

The heavy in-storage movement of pork during December totaled 181,242,000 lbs., boosting stocks 9,294,000 lbs. over the amount held last year and 85,545,000 lbs. above the 1945-49 average. This net increase was more than two-thirds greater than average, but was about equal to the increase a year ago.

an increase of 26,095,000 lbs. over a month earlier and 4,505,000 lbs. larger than the average, but 14,175,000 lbs. below the total a year earlier. In this group of meat items, edible offal and canned meat and meat products showed the largest in-storage movement during the month, with 11,741,000 lbs. and 7,493,000 lbs., respectively, added to inventories in that period.

Although lard and rendered pork fat holdings of 72,617,000 lbs. on January 1 were almost double the amount held a month earlier, they were 43,780,000 lbs. smaller than holdings a year earlier and 23,332,000 lbs. below the five-year average for the date.

### CHICAGO PROVISION STOCKS

The in-storage movement of 5,667,764 lbs. of lard at Chicago during the first two weeks of January was on a much lower level than the 27,115,518 lbs. added to inventories during the same two weeks a year earlier. As a result, current holdings of 48,271,294 lbs. were much smaller than the 81,472,885 lbs. in storage on January 15, 1949.

	Jan. 14, '50, lbs.	Dec. 30, '49, lbs.	Jan. 15, '49, lbs.
P. S. lard (a)...	40,878,680	34,179,212	68,107,334
P. S. lard (b)...	2,827,000	3,292,000	7,507,000
Dry rendered lard (a)....	1,333,587	1,109,072	842,681
Dry rendered lard (b)....			268,000
Other lard.....	3,232,018	4,023,246	4,747,870
TOTAL LARD.....	48,271,294	42,603,530	81,472,885
D. S. Cl bellies (contract)....	140,500	261,400	64,900
D. S. Cl bellies (other).....	3,900,879	2,771,216	2,541,023
TOTAL D. S. CL BELLIES.....	4,041,379	3,032,616	2,605,923
D. S. Rib bellies.....			
(a) Made since October 1, 1949. ....			
(b) Made previous to October 1, 1949. ....			

Watch Classified page for bargains in equipment.

### Canada Eases Embargo on Export of Pork Products

Canada has authorized, effective January 12, further relaxation of controls over export of pork products.

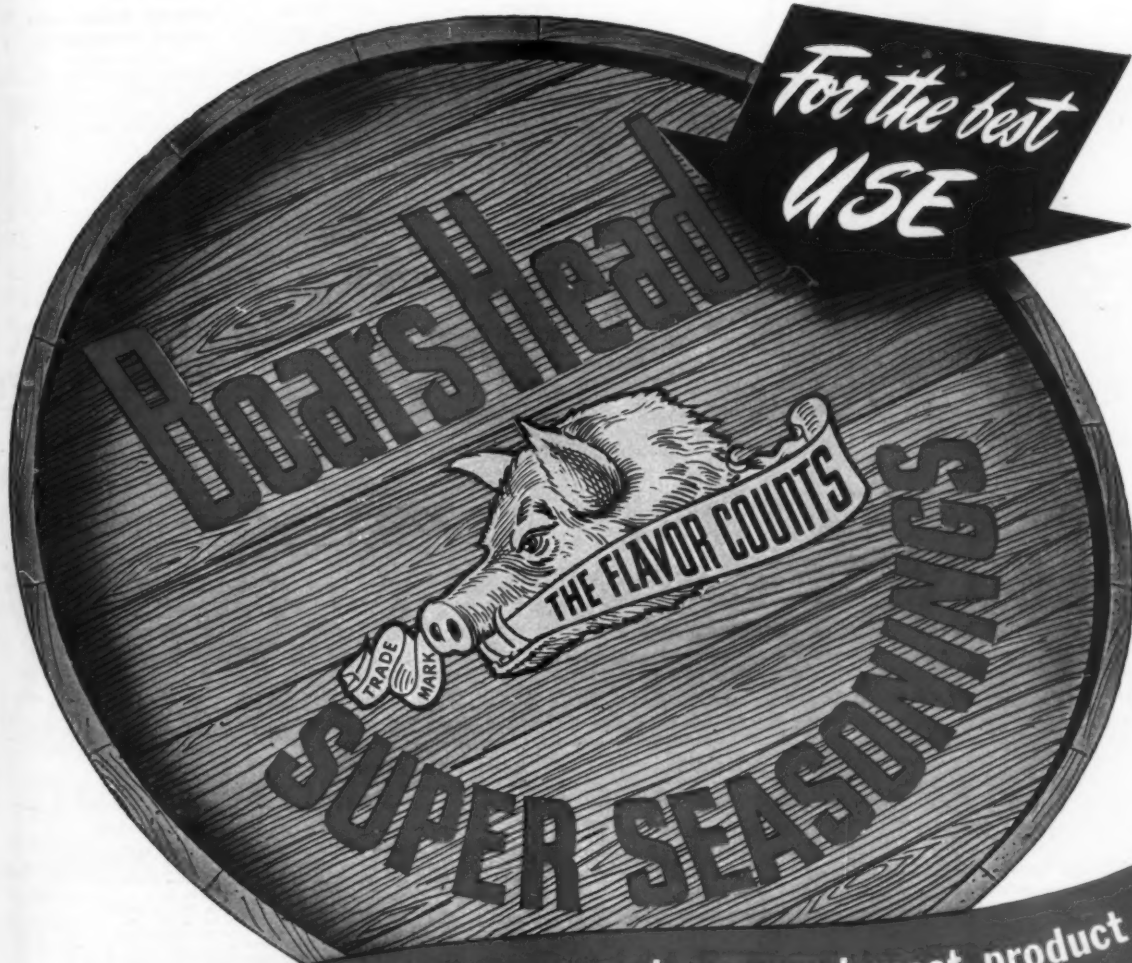
An announcement late last week by the Canadian minister of trade and commerce stated that favorable consideration will be given to applications for export licenses to the United States for all smoked pork products and certain fresh pork products: tenderloins, ribs, heads, neckbones, jowls and spareribs. On export applications to Alaska, Guam, Hawaii, Puerto Rico, Virgin Islands and Canal Zone, the same rule applies to all pork products, not just those listed. As of June 30 all export restrictions on pork and pork products will be lifted.

Applications for licenses must list each item and the tonnage of each separately. They shall be submitted in the usual way to the Export Permit Branch, Canadian Department of Trade and Commerce, Ottawa.



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*For the best  
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*For every type of sausage and prepared meat product*

**THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.**



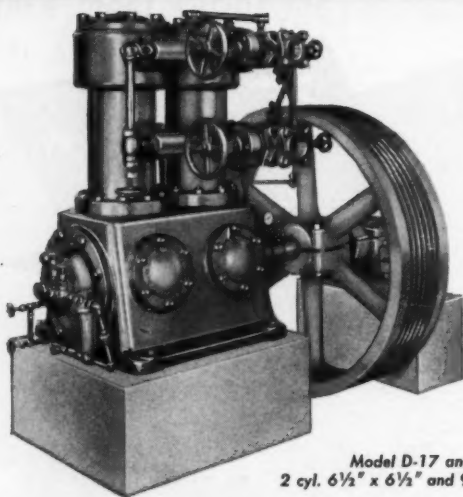
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Available: A few territories for new Distributors.  
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Two 20-ton machines for Quick Freezing



## MEAT AND SUPPLIES PRICES Chicago

### WHOLESALE FRESH MEATS CARCASS BEEF

(l.c.l. prices)	Jan. 18, 1950
Native steers—	per lb.
Choice, 600/800	52 @ 54
Good, 500/700	42½ @ 43½
Good, 700/900	42 @ 43½
Commercial, 500/700	39 @ 42½
Utility, 400/up	30¼ @ 30¼
Commercial cows, 500/800	31 @ 31¼
Can. & Cut. cows, north.	
350/up	30 @ 30¼
Bologna bulls, north.	
600/up	34¼ @ 35

### STEER BEEF CUTS

500/800 lb. Carcasses	(l.c.l. prices)
Choice:	
Hinds & ribs	78
Hindquarters	65 @ 70
Rounds	47 @ 48
Loins, trimmed	1.20 @ 1.25
Loins & ribs (sets)	1.12 @ 1.18
Sirloins	88
Forequarters	42 @ 44
Backs	40 @ 46
Chucks, square cut	39 @ 42
Ribs	95 @ 1.05
Briskets	40 @ 42

Good:	
Hinds & ribs	55
Hindquarters	48 @ 52
Rounds	43 @ 47
Loins, trimmed	70 @ 80
Loins & ribs (sets)	65 @ 75
Sirloins	72
Forequarters	38 @ 41
Backs	40 @ 43
Chucks, square cut	37 @ 42
Ribs	55 @ 65
Briskets	40 @ 42
Navels	16 @ 22
Plates	20 @ 22
Hind shanks	20
Fore shanks	22
Bull tenderloins, 5/up	96 @ 99
Cow tenderloins, 5/up	96 @ 99

### BEEF PRODUCTS

(l.c.l. prices)	
Tongues, No. 1, 3/up,	
fresh or frozen	23 @ 27
Tongues, No. 2, 3/up,	
fresh or frozen	17 @ 19
Brains	5½ @ 6
Hearts	19
Livers, selected	45 @ 46
Livers, regular	37 @ 39
Tripe, scalded	6 @ 6½
Tripe, cooked	7¼ @ 7½
Kidneys	10
Lips, scalded	11
Lips, unscalded	7½ @ 8
Lungs	8
Melts	8
Odds	5¼ @ 5½

### BEEF HAM SETS

(l.c.l. prices)	
Knuckles	46
Insidies	43
Outsides	44

### FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	28 @ 30
Veal brenas, under 6 oz.	72 @ 75
6 to 12 oz.	74 @ 76
12 oz. up	85 @ 88
Calf tongues	22 @ 23
Lamb fries	67 @ 70
Ox tails, under ¼ lb.	14
Over ¼ lb.	21 @ 22

### WHOLESALE SMOKED

MEATS	
Hams, skinned, 14/16 lbs.,	
wrapped	46 @ 47½
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	40 @ 50¼
Hams, skinned, 16/18 lbs.,	
wrapped	44 @ 45½
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	47 @ 48½
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.,	
wrapped	80 @ 41
Bacon, fancy square cut,	
seedless, 12/14 lbs.,	
wrapped	83 @ 87
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	43 @ 45½

### CALF & VEAL—HIDE OFF

Carcasses	(l.c.l. prices)
Choice, 80/150	47 @ 48
Choice, under 200 lbs.	44 @ 47
Good, under 200 lbs.	38 @ 41
Commercial, 80/150	30 @ 33
Commercial, under 200 lbs.	
Utility, all weights	

### CARCASS LAMBS

(l.c.l. prices)	
Choice, 40/50	46 @ 48
Good, 40/50	44 @ 46
Commercial, all weights	38 @ 44

### CARCASS MUTTON

(l.c.l. prices)	
Good, 70/down	
Commercial, 70/down	
Utility, 70/down	

### FRESH PORK AND

### PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs.	41¼ @ 42¼
Pork loins, regular,	
under 12 lbs.	34¼ @ 35¼
Pork loins, boneless	53 @ 54
Shoulders, skinned, bone in,	
under 16 lbs.	29
Picnics, 4/6 lbs.	30¼
Picnics, 6/8 lbs.	23¼
Boston butts, 4/8 lbs.	39¼
Boneless butts, c.t., 2/4	43 @ 45
Tenderloins	63 @ 65
Neck bones	6¼
Livers	15 @ 15¼
Kidneys	41 @ 44
Brains	6½ @ 7
Ears	7¼ @ 8
Snouts, lean in	7 @ 7½
Feet, front	6¼ @ 6½

### SAUSAGE MATERIALS—

### FRESH

(l.c.l. prices)	
Pork trim., reg.	15 @ 15¼
Pork trim., guar. 50% lean	16 @ 16¼
Pork trim., spec.	
85% leans	83¼ @ 84
Pork trim., ex. 95% leans	41 @ 43
Pork cheek meat, trmd.	26½ @ 27
Pork tongues	18
Bull meat, boneless	43¼
Bon's cow meat, f.c., C. C.	39¼
Cow chucks, boneless	40
Beef trimmings	31½ @ 36½
Beef cheek & head meat,	
trmd.	28 @ 29¼
Shank meat	40 @ 41
Veal trimmings, bon's	36½ @ 37½

### SAUSAGE CASINGS

(F. O. B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to	
1½ in., 180 pack	42 @ 47
Domestic rounds, over 1½	
in., 140 pack	68 @ 75
Export rounds, wide, over	
1½ in.	1.10 @ 1.35
Export rounds, medium,	
1½ to 1½	60 @ 70
Export rounds, narrow,	
1½ in. under	1.00 @ 1.10
No. 1 weasands, 24 in. up	10 @ 12
No. 1 weasands, 22 in. up	7 @ 8
No. 2 weasands	5½ @ 8
Middles, sewing, 1½	
2 in.	1.15 @ 1.25
Middles, select, wide,	
2½ to 2½	1.25 @ 1.40
Middles, select, extra,	
2½ to 2½	1.45 @ 1.80
Middles, select, extra,	
2½ in. & up	2.15 @ 2.40
Beef bungs, export No. 1	27 @ 30
Beef bungs, domestic	19 @ 24
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	22 @ 24
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	5 @ 7

Pork casings:	
Extra narrow, 29 mm. &	
48.	3.35 @ 3.45
Narrow, medium, 29 @ 32	
mm.	3.35 @ 3.45
Medium, 32 @ 35 mm.	2.30 @ 2.40
Spe. medium, 35 @ 38 mm.	1.05 @ 1.15
Wide, 38 @ 43 mm.	1.50 @ 1.60
Export bungs, 34 in. cut	28 @ 30
Large prime bungs,	
34 in. cut	17 @ 19
Medium prime bungs,	
34 in. cut	14 @ 15
Small prime bungs	9 @ 10
Middles, per set, cap off	45 @ 70

### DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	81 @ 84
Thuringer	45
Farmer	67
Holsteiner	87
S. C. Salami	74 @ 79
B. C. Salami, new con.	45
Genoa style salami, ch.	67
Pepperoni	81
Mortadella, new condition	47
Italian style hams	80
Cappicola (cooked)	68

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**INDUSTRIAL'S REVOLUTIONARY NEW**

**MODEL HB**

**WASHING MACHINE**

**WASHES, RINSES, SANITIZES OVER 150 UNITS PER HOUR**

Laborious and costly hand cleaning of meat cookery units is definitely out-dated by this time, labor and money-saving washer.

INDUSTRIAL'S MODEL HB is an automatic, high-speed washing machine and requires only a single operator to load and start. Shut-off is automatic at completion of cleaning cycle.

MODEL HB is compact—only 6'x6'7 1/4"—and is heated by steam, gas or electricity. For further information and price quotation, address...



**INDUSTRIAL WASHING MACHINE CORP. • New Brunswick • New Jersey**



**Milprint** INC  
PACKAGING MATERIALS    Printing & Lithography  
GENERAL OFFICES, MILWAUKEE, WIS. • SALES OFFICES IN PRINCIPAL CITIES

Printed Transparent Cellophane

Pork  
Pork  
Frank  
Frank  
Frank  
Bologna  
Bologna  
Smoked  
New  
Mince  
Tongue  
Blood  
Sausage  
Polonia  
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(Bass)

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**The**

# DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings, 30% @ 38	
Pork sausage, bulk, 31% @ 31 1/2	
Frankfurters, sheep casings, 45 @ 40 1/2	
Frankfurters, hog casings, 44	
Frankfurters, skinless, 40 @ 41	
Bologna, artificial casings, 38 @ 41	
Bologna, artificial casings, 38 @ 41	
Smoked liver, hog bungs, 41 @ 43	
New Eng. lunch, specialty, 53 @ 58	
Mixed luncheon spec., ch., 45 @ 47	
Turkey and blood, 38 @ 40	
Blood sausage, 32 @ 39	
Sausage, 34	
Polish sausage, fresh, 34	
Polish sausage, smoked, 42 @ 48	

# SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Alspice, prime	29	33
Resifted	31	35
Chili powder	37	37
Chili pepper	36 @ 39	36 @ 39
Cloves, Zanzibar	32	36
Glazer, Jam., unbl.	61	66
Glazer, African	56	61
Cochin	..	..
Macv, fcy, Banda	..	..
East Indies	1.28	..
West Indies	1.19	..
Nestard, flour, fcy.	30	30
No. 1	26	26
West India Nutmeg	49	49
Pepper, Spanish	48 @ 64	48 @ 64
Pepper, Cayenne	72	72
Red No. 1	62	62
Pepper, Packera	1.40	1.80
Pepper, white	2.71	2.85
Pepper, Black	..	..
Malabar	1.49	1.56
Black Lampong	1.49	1.56

# PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles January 17	San Francisco January 17	No. Portland January 17
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
400-500 lbs.	\$44.00 @ 45.00	\$44.00 @ 45.00	\$44.00 @ 45.00
500-600 lbs.	42.00 @ 43.00	43.00 @ 44.00	42.00 @ 43.00
Commercial:			
400-600 lbs.	39.00 @ 41.00	40.00 @ 42.00	39.00 @ 41.00
Utility:			
400-600 lbs.	35.00 @ 37.10	34.00 @ 38.00	35.00 @ 37.00
<b>COW:</b>			
Commercial, all wts.	34.00 @ 36.00	34.00 @ 38.00	37.00 @ 38.00
Cutter, all wts.	31.00 @ 32.00	28.00 @ 30.00	32.00 @ 34.00
<b>FRESH CALF: (Skin-Off)</b>			
Choice:			
200 lbs. down	44.00 @ 48.00	44.00 @ 46.00	42.00 @ 45.00
Good:			
200 lbs. down	44.00 @ 48.00	44.00 @ 46.00	42.00 @ 45.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>			
<b>LAMB:</b>			
Choice:			
40-50 lbs.	45.00 @ 48.00	45.00 @ 48.00	44.00 @ 45.00
50-60 lbs.	47.00 @ 48.00	42.00 @ 45.00	43.00 @ 44.00
Good:			
40-50 lbs.	46.00 @ 47.00	45.00 @ 48.00	44.00 @ 45.00
50-60 lbs.	46.00 @ 47.00	43.00 @ 44.00	43.00 @ 44.00
Commercial, all wts.	44.00 @ 46.00	40.00 @ 45.00	39.00 @ 41.00
Utility, all wts.	41.00 @ 42.00	36.00 @ 40.00	36.00 @ 38.00
<b>MUTTON (EWE):</b>			
Good, 75 lbs. dn.	26.00 @ 29.00	26.00 @ 29.00	24.00 @ 26.00
Commercial, 75 lbs. dn.	24.00 @ 26.00	24.00 @ 26.00	22.00 @ 23.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
80-120 lbs.	27.00 @ 28.00	27.00 @ 28.00	27.00 @ 28.00
120-157 lbs.	26.00 @ 27.00	26.00 @ 27.00	27.00 @ 29.00
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	39.00 @ 42.00	44.00 @ 48.00	42.00 @ 46.00
10-12 lbs.	39.00 @ 42.00	42.00 @ 44.00	42.00 @ 46.00
12-16 lbs.	38.00 @ 40.00	40.00 @ 42.00	40.00 @ 42.00
<b>PICNICS:</b>			
4-8 lbs.	28.00 @ 32.00	..	..
<b>PORK CUTS NO. 1:</b>			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	46.00 @ 50.00	52.00 @ 54.00	50.00 @ 54.00
16-20 lbs.	45.00 @ 49.00	50.00 @ 52.00	50.00 @ 52.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	35.00 @ 44.00	46.00 @ 48.00	47.00 @ 51.00
8-10 lbs.	34.00 @ 43.00	44.00 @ 46.00	45.00 @ 46.00
10-12 lbs.	34.00 @ 43.00	..	45.00 @ 46.00
<b>LARD, Refined:</b>			
Tierces	12.50 @ 13.00	15.00 @ 15.50	14.50 @ 15.00
50 lb. cartons & cans	13.00 @ 14.00	15.00 @ 15.50	15.00 @ 16.50
1 lb. cartons	14.00 @ 15.00	15.50 @ 16.50	15.00 @ 16.50

# CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago.. \$ 8.50	
Salt peter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda. 5.25	
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton \$19.80
Granulated	25.80
Medium	25.80
Rock, bulk, 40 ton cars, Detroit	10.90
Sugar:	
Raw, 96 basis, f.o.b.	5.75
New Orleans, f.o.b.	8.05
Standard gran., f.o.b. redners (2%)	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.60
Dextrose, per cwt. in paper bags, Chicago	7.20

# SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	20	25
Cominos seed	25	31
Mustard sd., fcy.	21	..
Vel. American	19	..
Marjoram, Chilean	67	74
Oregano	21	25
Coriander, Morocco	18	21
Natural No. 1	70	76
Marjoram, French	..	..
Sage Dalmation	..	..
No. 1	1.09	1.15

# CHICAGO PROVISION MARKETS

## CASH PRICES

From The National Provisioner Daily Market Service

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, JANUARY 19, 1950

## REGULAR HAMS

Fresh or Frozen

8-10	39 1/2 n	39 1/2 n
10-12	39 1/2 n	39 1/2 n
12-14	39 1/2 n	39 1/2 n
14-16	38 1/2 n	38 1/2 n

## BOILING HAMS

Fresh or Frozen

16-18	36 n	36 n
18-20	34 n	34 n
20-22	33 1/2 n	33 1/2 n

## SKINNED HAMS

Fresh or Frozen

10-12	42	42 n
12-14	41 1/2	41 1/2 n
14-16	41	41 n
16-18	38 1/2 n	38 1/2 n
18-20	36 1/2 n	36 1/2 n
20-22	36 1/2 n	36 1/2 n
22-24	36 1/2 n	36 1/2 n
24-26	36	36 n
26-30	32 @ 32 1/2	32 1/2 n
25-up, No. 2's	31 @ 31 1/2	..

## OTHER D.S. MEATS

Fresh or Frozen

Regular plates, 12n	12n
Clear plates, 8n	8n
Square joints, 12	12 @ 12 1/2 n
Joint butts, 8	7 1/2 @ 8 1/2 n
S. P. joints, 8	8 @ 8 1/2 n

## PICNICH

Fresh or Frozen

4-6	25 1/2	25 1/2 n
4-8 range	23 1/2	23 1/2 n
6-8	22 1/2 @ 23	22 1/2 n
8-10	22 1/2	22 1/2 n
10-12	22 1/2	22 1/2 n
12-14	22 1/2	22 1/2 n
8-up, No. 2's	22 1/2	..

## BELLIES

Fresh or Frozen

6-8	29 1/2	29 1/2 n
8-10	28	28 n
10-12	26 1/2	26 1/2 n
12-14	25	25 n
14-16	24	24 n
16-18	20 1/2	20 1/2 n
18-20	19 1/2	19 1/2 n

## GR. AMN.

BEL.

18-20	16 1/2	16 1/2 n
20-25	15 1/2	15 1/2 n
25-30	15 1/2	15 1/2 n
30-35	15 1/2	14 1/2 @ 14 1/2 n
35-40	15 n	14 @ 14 1/2 n
40-50	14 1/2 n	14 @ 14 1/2 n

## FAT BACKS

Green or Frozen

6-8	7	7 n
8-10	8	8 n
10-12	8 n	8 n
12-14	8 1/2 n	8 1/2 n
14-16	9 n	9 n
16-18	10	10
18-20	11	11
20-25	11	11

# LARD FUTURES PRICES

MONDAY, JANUARY 16, 1950

	Open	High	Low	Close
Jan. 10.55	10.60	10.40	10.40b	
Mar. 10.70	10.70	10.57 1/2	10.57 1/2	
May 10.70	10.72 1/2	10.67 1/2	10.67 1/2	
July 10.80	10.85	10.80	10.80a	
Sept. 11.00	11.00	10.95	10.95a	

Sales: 3,760,000 lbs.  
Open interest at close Fri., Jan. 13th: Jan. 131, Mar. 477, May 201, July 119, Sept. 17; at close Sat., Jan. 14th: Jan. 131, Mar. 477, May 199, July 118 and Sept. 17 lots.

TUESDAY, JANUARY 17, 1950

	Jan.	Mar.	May	July	Sept.
Jan. 10.35	10.57 1/2	10.35	10.55		
Mar. 10.57 1/2	10.75	10.57 1/2	10.70		
May 10.70	10.82 1/2	10.70	10.75		
July 10.85	10.92 1/2	10.80	10.87 1/2 a		
Sept. 10.92 1/2	10.97 1/2	10.92 1/2	10.97 1/2 a		

Sales: 2,440,000 lbs.  
Open interest at close Mon., Jan. 16th: Jan. 84, Mar. 402, May 207, July 121 and Sept. 18 lots.

WEDNESDAY, JANUARY 18, 1950

	Jan.	Mar.	May	July	Sept.
Jan. 10.55	10.55	10.50	10.52 1/2 b		
Mar. 10.75	10.75	10.65	10.67 1/2		
May 10.82 1/2	10.82 1/2	10.75	10.75b		
July 10.92 1/2	10.92 1/2	10.87 1/2	10.87 1/2		
Sept. 10.92 1/2	10.97 1/2	10.92 1/2	10.97 1/2 a		

Sales: 2,080,000 lbs.  
Open interest at close Tues., Jan. 17th: Jan. 56, Mar. 498, May 204, July 124 and Sept. 20 lots.

THURSDAY, JANUARY 19, 1950

	Jan.	Mar.	May	July	Sept.
Jan. 10.55	10.55	10.52 1/2	10.55		
Mar. 10.75	10.75	10.65	10.67 1/2		
May 10.82 1/2	10.82 1/2	10.75	10.75b		
July 10.92 1/2	10.92 1/2	10.87 1/2	10.87 1/2		
Sept. 10.92 1/2	10.97 1/2	10.92 1/2	10.97 1/2 a		

Sales: 1,400,000 lbs.  
Open interest at close Wed., Jan. 18th: Jan. 54, Mar. 508, May 198, July 152 and Sept. 19 lots.

FRIDAY, JANUARY 20, 1950

	Jan.	Mar.	May	July	Sept.
Jan. 10.60	10.70	10.60	10.65		
Mar. 10.75	10.77 1/2	10.67 1/2	10.67 1/2		
May 10.80	10.82 1/2	10.75	10.75a		
July 10.82 1/2	10.82 1/2	10.80	10.80b		
Sept. 10.95	10.95	10.90	10.90a		

Sales: About 1,500,000 lbs.  
Open interest at close Thurs., Jan. 19th: Jan. 33, Mar. 508, May 197, July 127 and Sept. 21 lots.

# WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 14	10.70n	9.12 1/2 n	8.62 1/2 n
Jan. 16	10.59n	9.12 1/2 n	8.62 1/2 n
Jan. 17	10.65n	9.12 1/2 n	8.62 1/2 n
Jan. 18	10.62 1/2 n	9.12 1/2 n	8.62 1/2 n
Jan. 19	10.65n	9.12 1/2 b	8.62 1/2 n
Jan. 20	10.75n	9.12 1/2 n	8.62 1/2 n

# U. S. IMPORTS OF FATS

Imports of specified vegetable oils and oilseeds for consumption during January-November, 1949:

Commodity	January-November	
	1949	1948
Babassu kernels, lbs. ....	36,842,000	47,409,000
Babassu oil, lbs. ....	3,505,000	1,892,000
Castor beans, lbs. ....	242,056,000	264,412,000
Castor oil, lbs. ....	8,247,000	2,441,000
Flaxseed, bu. ....	148,000	1,054,000
Linseed oil, lbs. ....	1,317,000	3,637,000
Copra, short tons ....	395,433	390,501
Coconut oil, lbs. ....	109,035,000	84,166,000
Oilseed oil, lbs. ....	8,802,000	15,773,000
Olive oil, lbs. ....	18,708,000	32,719,000
Edible, lbs. ....	3,040,000	7,815,000
Infantile, lbs. ....	77,941,000	52,444,000
Palm oil, lbs. ....	10,371,000	21,754,000
Sesame seed, lbs. ....	141,000	3,470,000
Tea seed oil, lbs. ....	10,183,000	11,487,000
Tung oil, lbs. ....	59,510,000	118,534,000



*Here's why you get  
increased production  
with the quick-easy  
working efficiency of*

## HOY HAM MOLDS

These molds are the simplest, most effective units ever designed. Anyone can operate them and turn out a perfect product every time. Just try one. See for yourself—in your own plant—how they step up production and give you all these "plus values" at the same time:

- **UNIFORM QUALITY** and appearance. Special springs allow  $2\frac{1}{4}$ " follow-through to match cooking shrinkage.
- **NO RE-PRESSING** because of the scientifically designed, non-tilting cover construction.
- **EASY CLEANING** because the stainless steel mold and its cover are one-piece seamless units.
- **LONG LIFE** in strenuous, year after year production has made them the first choice in the packing industry.

Write for full details . . . or a trial mold!

## THE HOY EQUIPMENT CO.

3875 North Teutonia Avenue  
MILWAUKEE 6, WISCONSIN



*Nitrite of Soda*

U. S. P.

**SOLVAY SALES DIVISION**

ALLIED CHEMICAL & DYE CORPORATION  
40 Rector Street, New York 6, N. Y.

## MANUFACTURERS & WHOLESALEERS: IT PAYS TO USE...



PAMPA BRAND CORNERED BEEF is chock full of solid beef!  
No. 1 Quality. B.A.I. Inspected at Port of Entry. Priced right!

12 — 6 lb. sterile tins to the case

IMMEDIATE DELIVERIES from our WAREHOUSES in  
NEW YORK • CHICAGO • BOSTON

Write for prices

**ARTHUR L. PEIRSON, INC.**

Importers of PAMPA BRAND CORNERED BEEF  
Suppliers to Manufacturers, Wholesalers, Institutions, Exporters  
189 Chrystie St., New York 2, N. Y.



# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.I. prices)

Jan. 18, 1950

per lb.

City

Choice	52 1/2	@ 61 1/4
Good	43 1/2	@ 52
Commercial	39 1/4	@ 44 1/4
Canner & cutter	31	@ 37 1/2
Bologna bulls	30 1/2	@ 37 1/2

### BEEF CUTS

(L.C.I. prices)

Choice:		
Hinds & ribs	65	@ 70
Round, N. Y. flank off	48	@ 50
Elips, full	45	@ 48
Top sirloins	60	@ 63
Short loins, untrimmed	1 15	@ 1.25
Chucks, non-kosher	40	@ 43
Ribs, 30/40 lbs.	54	@ 1.02
Good:		
Hinds & ribs	51	@ 58
Round, N. Y. flank off	45	@ 47
Elips, full	55	@ 52
Top sirloins	54	@ 58
Short loins, untrimmed	70	@ 84
Chucks, non-kosher	37	@ 39
Ribs, 30/40 lbs.	60	@ 72
Briquets	36	@ 40
Flanks	10	@ 18

### FRESH PORK CUTS

(L.C.I. prices)

Western

Hams, regular, 14/down	40 1/2	@ 41
Hams, skinned, 14/down	43 1/4	@ 43 1/4
Picnics, 4/8 lbs.	25 1/2	
Bellies, sq. cut, seedless		
4/12 lbs.	28 1/4	@ 30
Pork loins, 12/down	35 1/2	@ 37
Boston butts, 4/8 lbs.	30	@ 33
Spareribs, 3/down	30	@ 32
Pork trim., regular	16	@ 16 1/2
Pork trim., ex. lean	9 1/2	@ 44

City

Hams, regular, 14/down	43	@ 45
Hams, skinned, 14/down	42	@ 46
Shoulders, N. Y., 12/down	30	@ 32
Picnics, 4/8 lbs.	28	@ 30
Boston butts, 4/8 lbs.	34	@ 37
Pork loins, 12/down	37	@ 40
Spareribs, 3/down	33	@ 36
Pork trim., regular	15	@ 17

### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	65	
4 to 12 oz.	80	
12 oz. up	1.00	
Beef kidneys	80	
Beef livers, selected	78	
Lamb fries	55	
Ortals, under 1/2 lb.	16	
Ortals, over 1/2 lb.	33	

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	26 @ 27
137 to 153 lbs.	26 @ 27
154 to 171 lbs.	26 @ 27
172 to 188 lbs.	26 @ 27

## LAMBS

(L.C.I. prices)

Choice lambs	43	@ 54
Good lambs	42	@ 52
Legs, gd. & ch.	52	@ 58
Hindsaddles, gd. & ch.	54	@ 62
Loins, gd. & ch.	58	@ 65

## MUTTON

(L.C.I. prices)

Good, under 70 lbs.	27 @ 29
Comm., under 70 lbs.	25 @ 27

## VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	49	@ 53
Good carcass	46	@ 50
Commercial carcass	33	@ 45
Utility	28	@ 34

## BUTCHERS' FAT

(L.C.I. prices)

Shop fat	2	
Breast fat	2 1/2	
Edible suet	3	
Inedible suet	3	

## CALIFORNIA KILL

State-inspected slaughter of livestock for the month of December 1949 was reported as shown in the following table.

No.

Cattle	21,407
Calves	13,895
Hogs	23,381
Sheep	13,933

Production for December was as follows:

Lbs.

Sausage	2,804,028
Pork and beef	7,076,005
Lard and substitutes	416,080
Total	10,357,113

As of December 31, California had 105 meat inspectors. Plants under state inspection totaled 284, and plants under state approved municipal inspection totaled 100.

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 18, 1950

All quotations in dollars per cwt.

<b>BEEF:</b>	
<b>STEER:</b>	
Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	852.00-56.00
700-800 lbs.	54.00-57.00
Good:	
350-500 lbs.	None
500-600 lbs.	42.50-46.00
600-700 lbs.	42.00-46.50
700-800 lbs.	42.00-46.50
Commercial:	
350-600 lbs.	35.00-41.00
600-700 lbs.	35.00-41.00
Utility:	
350-600 lbs.	32.00-34.00
<b>COW:</b>	
Commercial, all wts.	30.00-33.00
Utility, all wts.	30.00-31.00
Cutter, all wts.	None
Canner, all wts.	None
<b>VEAL—SKIN OFF:</b>	
Choice:	
80-110 lbs.	49.00-53.00
110-150 lbs.	49.00-53.00
Good:	
50-80 lbs.	None
80-110 lbs.	48.00-50.00
110-150 lbs.	46.00-49.00

Commercial:	
50-80 lbs.	33.00-39.00
80-110 lbs.	39.00-45.00
110-150 lbs.	40.00-45.00
Utility, all wts.	28.00-34.00
<b>CALF:</b>	
All weights	None
<b>LAMB:</b>	
Choice:	
30-40 lbs.	None
40-45 lbs.	47.00-49.00
45-50 lbs.	45.00-47.00
50-60 lbs.	40.00-45.00
Good:	
30-40 lbs.	46.00-48.00
40-45 lbs.	44.00-47.00
45-50 lbs.	43.00-45.00
50-60 lbs.	39.00-43.00
Commercial, all wts.	39.00-45.00
Utility, all wts.	None
<b>MUTTON (EWE): 70 lbs. down:</b>	
Good	27.00-29.00
Commercial	25.00-27.00
Utility	None
<b>FRESH PORK CUTS, LOINS NO. 1:</b>	
(BLADELESS INCL.)	
8-10 lbs.	37.00-38.00
10-12 lbs.	37.00-38.00
12-16 lbs.	34.00-36.00
16-20 lbs.	30.00-32.00
Butts, Boston Style:	
4-8 lbs.	30.00-33.00
Hams, Skinned, No. 1:	
10-14 lbs.	42.00-44.00
Spareribs, 3 lbs. down	31.00-33.00

## The Meat Truck That is Tops in Popularity



Our No. 50 Sausage Meat Truck is by far the most popular and is adaptable to many uses in the plant... prompt delivery.

SPECIFICATIONS	SIZE 1	SIZE 2	SIZE 3
Overall length	63"	57"	51"
Overall width	34"	34"	34"
Inside length, top	60"	54"	48"
Inside width, top	26"	26"	26"
Inside depth	16 1/4"	16 1/4"	16 1/4"

ALL SIZES SAME PRICE F.O.B. ILL.

GALVANIZED BODY Neotred Roller Bearing Wheels .....\$70.00  
STAINLESS STEEL 14 ga. Neotred Roller Bearing Wheels .....\$159.00

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Draws

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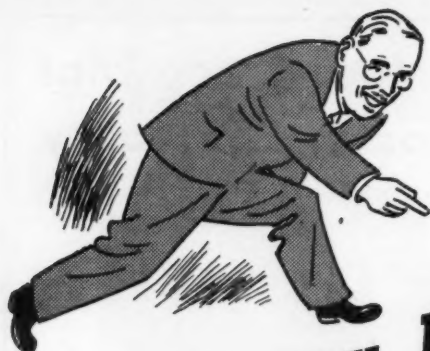
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Cuts Labor Costs During Slaughter Season!

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Scrape hogs the easy way! Amazing OLD BALDY HOG SCALD cuts scraping time to less than half! It forces its way right down alongside the roots, loosening the entire hair. Scraping removes every trace. OLD BALDY produces a beautifully finished carcass, clean, but not slimy.

<b>KOCH SUPPLY CO.</b>		<b>PRICES</b>
20TH & MCGEE ST., KANSAS CITY 8, MO.		10 lb. ctn. .... 37¢
Gentlemen:		per lb. .... 37¢
Send me _____ pounds of OLD BALDY at the price indicated. I will use it according to directions. If it does not prove satisfactory, you are to refund the entire purchase price or cancel the charge.		50 lb. drum per lb. .... 34¢
NAME _____		100 lb. drum per lb. .... 33¢
FIRM _____		300 lb. bbl. per lb. .... 32¢
ADDRESS _____		
CITY _____	STATE _____	Prices F.O.B. Kansas City
		Write for Contract Prices on Larger Quantities



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The Anderson Engineer in your area will be glad to help you review your crackling operation. He is a specialist in judging the quality of pressed cracklings . . . the arrangement of your plant layout . . . and other matters pertaining to efficient crackling operation. He may be able to suggest new equipment or a change of process that will result in *better crackling production in 1950*. Write today, and we'll have an Anderson Engineer call.

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Anderson  
Duo Crackling  
Expeller

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Thursday, January 19, 1950.

After the turnaround in the tallow and grease markets late last week the situation deteriorated further during the current period and prices were lower. Trade was generally rather inactive.

Sentiment was divided early in the week on the market outlook. A few cars of special moved at 6½¢, or ¼¢ off. Bids at ¼¢ below last sales resulted in the transfer of a few tanks on the following basis: fancy, 6½¢; prime, 6½¢; choice white grease at 6½¢, delivered. After buyers had obtained a few tanks of choice white at 6½¢ and yellow at 5½¢ on Tuesday the bids were withdrawn and the market was dull.

At midweek some interest was shown in choice white grease at 6½¢. The market broke fractionally lower and a few cars each of fancy, prime and special moved at 6½¢, 6½¢ and 6½¢, all delivered basis. A car of choice white sold at 6½¢, f.o.b. Chicago, and other sales of the same were made at 6½¢, Chicago.

The East reported a quiet market with buyers showing caution and little actual buying interest. Last reports from the West Coast called the market nominal at 6½¢ for fancy, 6¢ for prime, special, 5½¢; yellow grease, 4½¢@5¢.

There were offerings at the list on Thursday but buyers had adopted a standoff attitude. There was an unconfirmed report that fancy had moved fractionally lower.

**TALLOW:** Edible tallow was quoted Thursday at 7½¢ nominal; fancy, 6½¢; choice, 6½¢ nominal; prime, 6½¢; special, 6½¢; No. 1, 5½¢ nominal; No. 3, 5½¢ nominal, and No. 2, 5½¢ nominal.

**GREASES:** Choice white grease was quoted Thursday at 6½¢@6½¢; A-white, 6½¢ nominal; B-white, 5½¢ nominal; yellow, 5½¢ nominal; house, 5½¢ nominal; brown (50 acid), 4½¢ nominal, and brown (25 acid), 5¢ nominal.

## 1949 Packinghouse Products Shipments To-From Chicago

The Chicago Board of Trade has reported total 1949 shipments of the following commodities from Chicago: Cured meats and other packinghouse products, 1,066,439,000 lbs.; fresh meats (all kinds), 1,854,198,000 lbs.; lard, 353,358,000 lbs.; lard (compounds), 32,725,000 lbs., and cottonseed oil, 9,342,000 lbs.

Receipts of the same items in 1949 were: Cured meats and other packinghouse products, 506,967,000 lbs.; fresh meats (all kinds), 2,221,692,000 lbs.; lard, 272,448,000 lbs.; lard (compounds), 23,410,000 lbs., and cottonseed oil, 167,518,000 lbs.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, January 19, 1950.)

### Blood

	Unit
Unground, per unit of ammonia.....	\$7.50@7.75

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test .....	\$9.25@9.50
High test .....	8.50@8.75
Liquid stick tank cars .....	2.75@3.00

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk.....	105.00
55% meat scraps, bulk.....	112.00@115.50
50% feeding tankage, with bone, bulk.....	96.00
60% digester tankage, bulk.....	115.00@120.00
80% blood meal, bagged.....	1.50@ 1.60
65% special steamed bone meal, bagged .....	80.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia .....	6.50
Bone tankage, unground, per ton.....	87.50@40.00a
Hoof meal, per unit ammonia.....	7.25

### Dry Rendered Tankage

	Per unit Protein
Cake .....	\$1.85
Expeller .....	* 1.85

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$1.75@2.00
Hide trimmings (green, salted) .....	1.50
Sinews and pisanes (green, salted) .....	1.50
Cattle jaws, skulls and knuckles.....	60.00@65.00
Pig skin scraps and trim, per lb.....	5½¢

### Animal Hair

	Per ton
Winter coil dried, per ton.....	\$100.00@105.00
Summer coil dried, per ton.....	85.00@ 70.00
Cattle switches .....	5@6
Winter processed, gray, lb.....	12
Summer processed, gray, lb.....	7

\*Quoted delivered basis.

## EASTERN FERTILIZER MARKET

New York, January 19, 1950.

Cracklings declined 10¢ per unit to \$1.90, f.o.b. eastern points, due to lack of demand for meat scraps.

A number of cars of wet rendered tankage sold at \$8.00 per unit of ammonia, f.o.b. eastern points.

With the Potash strike still on, fertilizer manufacturers are faced with a critical shortage of this material.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point .....	\$48.00
Blood, dried 16% per unit of ammonia.....	8.25
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit.....	2.70
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports.....	45.00
in 100-lb. bags.....	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia.....	8.00

### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.76

### Dry Rendered Tankage

40/50% protein, unground, per unit of protein.....	\$1.90
--	--------

## NOVEMBER ANIMAL FATS

November factory production of animal fats has been reported by the U. S. Department of Commerce, in pounds, as follows (with the comparative October figures in parentheses): Lard\*, rendered, 225,000,000 (180,000,000); refined, 148,000,000 (115,000,000); tallow, edible, 8,365,000 (8,342,000); edible, refined, 1,182,000 (874,000); tallow, inedible, 104,408,000 (99,786,000); inedible, refined, 28,599,000 (29,944,000); grease other than wool, 54,081,000 (47,293,000); wool grease, 780,000 (817,000); neatsfoot oil, 236,000 (190,000).

Factory consumption on the same basis was: Lard, refined, 3,633,000 (2,835,000); tallow, edible, 4,082,000 (3,202,000); edible, refined, 1,185,000 (1,000,000); tallow, inedible, 102,276,000 (113,992,000); inedible, refined, 24,746,000 (29,260,000); grease other than wool, 42,911,000 (42,016,000); neatsfoot oil, 269,000 (325,000).

Warehouse stocks at the close of November, compared with October 31 stocks, were: Lard, rendered, 48,292,000 (41,268,000); refined, 24,046,000 (19,273,000); tallow, edible, 4,859,000 (5,727,000); edible, refined, 625,000 (523,000); tallow, inedible, 197,195,000 (193,121,000); inedible, refined, 28,398,000 (26,747,000); grease, other than wool, 11,657,000 (115,931,000); wool grease, 755,000 (546,000); neatsfoot oil, 849,000 (846,000).

\*Refined lard production data represents federally inspected lard. †Held by wool scourers.

## CANADA USING 8.5 LBS. OF OLEO PER PERSON PER YEAR

Since the validation of the manufacture and sale of margarine in Canada, in December 1948, per capita consumption has grown to 8.5 lbs., which is larger than the estimated 5.7 lbs. per capita consumed in the United States during 1949, according to the Office of Foreign Agricultural Relations of the USDA. The sale is still banned in the provinces of Quebec and Prince Edward Island. Butter consumption has declined somewhat.

Margarine still may not be imported into Canada although the ingredients may and practically all of the raw material used in this new industry are imported, mostly from the United States. There are no taxes on margarine except for nominal license fees required from manufacturers and wholesalers but not from dealers.

The ANNUAL MEAT PACKERS GUIDE is a must reference book for executives in the industry. Is a copy available to you and do you use it?



## VEGETABLE OILS

Thursday, January 19, 1950.

The crude vegetable oil markets were generally steady to firm this week. Although offerings of several of the oils were thin, and trade was not extensive, a good volume of business was done in cottonseed oil. Passage of the bill repealing federal taxes on oleomargarine was regarded as helpful and prices advanced on Thursday following release of the news.

Edible oils appear to be in a strong position with some indications that supplies will not increase materially until prices are higher. Good oils are scarce and an unusually large percentage of the total output was produced early in the season.

**CORN OIL:** After selling early in the week at 11½¢, trade dried up temporarily but was resumed at midweek with some business at 11½¢ and then above the 12¢ level. Thursday's price of 12¢ was ¼¢ over last week.

**SOYBEAN OIL:** The crude market was generally firm with good buying interest. Closing of some oil plants has given the market a strong tone with regard to supplies. At midweek there was a fair volume of trade at ½¢ higher prices; January and March sold at 10½¢ and April-June was called 10½¢. Thursday's quotation was 10½¢ paid, or ½¢ over a week earlier.

**PEANUT OIL:** Early in the week there were unconfirmed reports of trading at 13¢ and 13½¢; some product sold at the latter price and at midweek the market moved up to 13½¢ in the Southeast. On Thursday oil was called 13@13½¢ nominal, or slightly above a week earlier.

**COCONUT OIL:** The market had a stronger tone and January oil was offered at 14½¢ and February was pegged at 14¢. On Thursday coconut oil was quoted at 14½@14½¢ nominal, or about ¾¢ advance over a week earlier.

**COTTONSEED OIL:** Trading was slow and light early in the week but gradually improved and there was fair business on Tuesday and good volume at midweek. Prices did not show much change. On Thursday, Valley was quoted at 11¢ paid; Southeast at 11¢ nominal, and Texas at 10½¢ bid and 11¢ asked.

The closing N. Y. futures quotations

for the first four days of the week were as follows:

MONDAY, JANUARY 16, 1950					
	Open	High	Low	Close	Pr. d.
Mar. ....	13.20	13.20	13.07	*13.13	13.16
May ....	13.12	13.14	13.03	13.09	13.08
July ....	13.11	13.17	13.05	13.11	13.08
Sept. ....	*13.01	13.09	12.98	13.04	12.97
Oct. ....	*12.70	12.82	12.76	*12.80	12.73
Dec. ....	*12.66	12.72	12.64	12.77	12.62
Jan. ....	*12.50	.....	.....	*12.60	12.66

Total sales: 194 contracts.

TUESDAY, JANUARY 17, 1950					
	Open	High	Low	Close	Pr. d.
Mar. ....	13.15	13.34	13.05	*13.21	13.13
May ....	13.05	13.29	13.01	13.19	13.08
July ....	13.04	13.30	13.04	13.16	13.11
Sept. ....	12.97	13.23	12.95	*13.11	13.04
Oct. ....	*12.65	12.97	12.88	12.88	12.86
Dec. ....	*12.59	12.80	12.80	12.80	12.77
Jan. ....	*12.50	.....	.....	*12.75	12.60

Total sales: 326 contracts.

WEDNESDAY, JANUARY 18, 1950					
	Open	High	Low	Close	Pr. d.
Mar. ....	13.32	13.35	13.07	13.07	13.21
May ....	13.25	13.30	13.10	13.12	13.19
July ....	13.30	13.32	13.11	13.12	13.16
Sept. ....	13.22	13.28	13.08	13.09	13.11
Oct. ....	12.90	12.95	12.88	*12.81	12.88
Dec. ....	*12.75	12.85	12.63	12.63	12.86
Jan. ....	*12.75	.....	.....	*12.63	12.73

Total sales: 280 contracts.

THURSDAY, JANUARY 19, 1950					
	Open	High	Low	Close	Pr. d.
Mar. ....	13.30	13.25	13.02	13.13	13.07
May ....	13.21	13.21	13.00	*13.10	13.12
July ....	13.20	13.20	13.00	13.09	13.12
Sept. ....	13.13	13.13	12.95	13.03	13.08
Oct. ....	*12.70	.....	.....	*12.80	12.81
Dec. ....	*12.60	.....	.....	*12.65	12.68
Jan. ....	*12.60	.....	.....	*12.65	12.68

Total sales: 333 contracts.

\*Bid. †Nominal.

## VEGETABLE OILS PRODUCTION

November factory production of vegetable oils, in pounds (with corresponding October figures in parentheses), included: Cottonseed, crude, 252,640,000 (242,687,000), refined, 188,938,000 (178,666,000); peanut, crude, 30,566,000 (22,167,000), refined, 14,722,000 (10,618,000); corn, crude, 19,116,000 (21,164,000), refined, 18,638,000 (15,569,000); soybean, crude, 165,473,000 (172,491,000), refined, 133,442,000 (125,902,000); coconut, crude, 55,482,000 (58,979,000), refined, 25,363,000 (29,169,000).

Factory consumption was: Cottonseed, crude, 206,672,000 (191,572,000), refined, 144,799,000 (129,424,000); peanut, crude, 15,318,000 (11,152,000), refined, 9,557,000 (6,262,000); corn, crude, 20,064,000 (17,109,000), refined, 15,020,000 (12,593,000); soybean, crude, 145,477,000 (136,426,000), refined, 129,801,000 (119,778,000); coconut, crude, 48,532,000 (55,248,000), refined, 23,287,000 (25,914,000).

November 30 factory and warehouse stocks, compared with October 31, were as follows: Cottonseed, crude, 162,355,000 (123,462,000), refined, 174,981,000 (125,176,000); peanut, crude, 11,992,000 (8,434,000), refined, 4,809,000 (3,002,000); corn, crude, 12,278,000 (12,675,000), refined, 4,465,000 (3,382,000); soybean, crude, 69,405,000 (67,314,000), refined, 57,976,000 (55,410,000); coconut, crude, 134,570,000 (112,977,000), refined, 8,676,000 (8,283,000).

## IMPROVED OLEIC ACID

In the annual summary of the work of the U. S. Department of Agriculture's Bureau of Agricultural and Industrial Chemistry, released this week, it was reported that an improved oleic acid produced from inedible animal fats is under evaluation by industry.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	11pd
Southeast .....	11n
Texas .....	10½b
Corn oil, in tanks, f.o.b. mills	12pd
Soybean oil, in tanks, f.o.b. mills	10½pd
Midwest .....	13@13½n
Peanut oil, f.o.b. Southern Mills	14@14½n
Coconut oil, Pacific Coast	1b
Cottonseed foots	1b
Midwest and West Coast	1b
East .....	1b

## OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable	24@25
White animal fat	24@25
Milk churned pastry	22
Water churned pastry	21



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TO STAY SHARP  
FOR 5 FULL YEARS!

Will outlast other plates four to one!

C-D TRIUMPH PLATES give you more advantages and cost-cutting features than any other plate on the market. They are reversible, thus giving you the equivalent of two plates... but for the price of one! They cut more meat and cut it better... and they out-wear other plates 4 to 1. C-D TRIUMPH PLATES eliminate unnecessary expenses of regrounding and replacement.



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# HIDES AND SKINS

All classifications of heavy hides lower—Active trading at lower prices attributed to poorer quality hides in line with trade expectations—Colorados, butts and bulls \$1 lower—Small packer sales made on wide range.

## Chicago

**PACKER HIDES:** On Friday of last week, 3,600 heavy native cows sold at 20½c, Chicago basis, and this transaction, which was ½c lower than the last reported sale, indicated somewhat the trend that was to develop in the market.

In the early part of the week, narrowing of tanner interest and numerous offerings by packers gave the hide market a weak undertone. About midweek sales at fractionally lower prices touched off a selling wave that resulted in declines of from 50c to \$1 in nearly all the heavier hide classifications.

The decline was anticipated in part because of the seasonal trend; however, packers were somewhat surprised by the lack of tanner interest during most of the week. They had felt that the short supply and steady demand situation would result in a little stronger market than actually developed.

In a trade early in the week a total of 3,400 St. Louis light cows sold at 26c, Chicago basis, up ½c from last sale. In general, light cows were steady to stronger, contrasting with the weakness in heavy hides. Also sold earlier in the week were 1,100 heavy native steers at 20½c, Chicago basis. Another sale involved 1,200 Topeka branded cows, steady at 21c. In another big packer sale, made before the break in the market Thursday, 5,000 river heavy cows sold at 20½c, Chicago freight equalized, December-January takeoff.

Some small packer hides were moved at lower prices Wednesday and considerable trade developed at the lower price range on Thursday when big packers lowered their asking prices.

Colorados and butts registered the

biggest decline, with sales involving nearly 15,000 Colorados made at 17c, Chicago basis and Chicago freight equalized. About 3,500 butts, also from various directions, were sold at 17½c. Both sales were \$1 lower than the last previous big packer trade. The hides were mostly January takeoff.

Several sales aggregating approximately 15,000 branded cows were made at 20c, Chicago and Chicago freight equalized. In this instance the price was ½c lower than that of the last previous sale. Approximately 10,000 St. Paul light cows sold at 24½c, and 1,200 light Kansas City cows sold at 25½c, both sales ½c lower than previous sales. These were the only declines registered during the week on lighter weight hides.

In two trades involving heavy cows, 4,700 river cows sold at 20c and 3,000 Chicago sold at 20½c, each sale ½c down from previous trade. In a mixed trade of 1,200 native and branded bulls, each were sold \$1 down at 16½c and 15½c.

**OUTSIDE SMALL PACKER:** The market for both small packer and country hides was on a wide range with the average weight, shipping point and takeoff considerations being most important in the ultimate price. Medium weights ranged from 21@22c, with lights topping at 23c, and the heavier weights sold at 19c and even lower.

Some quarters reported that tanners had abandoned the country hide markets altogether, but holdings were not of large enough proportions to make this a serious problem for the present.

It was in the small packer hide market that two sales of Colorados at 17½c started the downward movement in the big packer market. Colorados finished the week by selling at 17c. About 1,800 Colorados were traded in the two sales mentioned above.

Like the larger packers, country and small packers were having the most trouble moving heavy hides and bulls, and the market for these was lower on a nominal basis.

**PACIFIC COAST:** Although this

market was handicapped by lack of a definite trend in the big packer market, particularly during the early part of the week, some trading was accomplished.

In one mixed trade involving 7,500 hides (branded cows, butts and Colorados), all were sold at prices steady with the Chicago market at that time, 21c, 18½c and 18c, Chicago freight equalized. Later, 4,500 more sold same price, all sales on a selected basis.

There was also a sale of 9,000 Southern California hides, with steers bringing 15½c and cows 18½c, f.o.b. In the first reported calfskin trade from this area for some time, 1,600 heavy northern calfskins were sold at 56c.

**CALF AND KIPSKINS:** This market is in its slack season with offerings very scarce and trading limited. A sale of 1,600 St. Paul heavy calfskins was made at 56c, steady. Kipskins in small parcels were rumored to have brought as high as 45c, with more offered at that price. Bidding was generally at 42½c, steady with last large sales.

In a sale of 2,500 slunks made early in the week, a new market was established at \$3.50. This was followed by a sale later in the week of 15,000 at the same price, both sales 5c above those of last week.

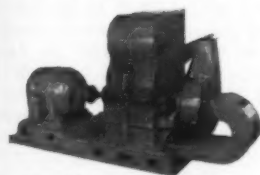
**SHEEPSKINS:** Shearlings continued strong, and the majority of sales were made at the top of last week's quoted ranges. Offerings remained light and demand was steady.

Two cars of mixed No. 1, No. 2, No. 3 and fall clips sold steady, with the No. 1's bringing \$2.60@2.70, and the others selling at \$2.15, \$1.70 and \$2.90, respectively. In another trade, a car of mixed shearlings sold at \$2.60, \$2.15, \$1.75 and \$2.80. It was optional with the seller as to whether he would include any No. 3 shearlings in this car.

About one-half car, 15,000 pounds, of dry pelts sold at 30c, steady. No trades of pickled skins were reported, but the trade was of the feeling that this market was steady at \$13 nominal.

All trading in January interiors was concluded by the beginning of this week, and it was generally felt that they were traded at a price in excess of \$4.15, an increase from December selling of at least 30c.

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## N. Y. HIDE FUTURES

MONDAY, JANUARY 16, 1950

	Open	High	Low	Close
Mar. ....	19.10b	19.20	19.10	19.15
June .....	18.40b	18.45	18.40	18.43b
Sept. ....	18.25b	18.28	18.25	18.20b
Dec. ....	18.90b	.....	.....	18.00b

Closing 10 to 14 points lower; sales 15 lots.

TUESDAY, JANUARY 17, 1950

Mar. ....	19.05b	19.10	18.85	18.92b
June .....	18.35b	18.36	18.34	18.36b
Sept. ....	18.15b	.....	.....	18.15b
Dec. ....	17.95b	.....	.....	18.00b

Closing unchanged to 19 points lower; sales 39 lots.

WEDNESDAY, JANUARY 18, 1950

Mar. ....	18.80b	18.90	18.82	18.90
June .....	18.25b	18.30	18.20	18.25b
Sept. ....	18.00b	.....	.....	18.05b
Dec. ....	17.90b	18.00	18.00	17.90b

Closing 2 to 11 points lower; sales 12 lots.

THURSDAY, JANUARY 19, 1950

Mar. ....	18.60b	18.80	18.63	18.70b
June .....	18.00b	18.25	18.10	18.10b
Sept. ....	18.00b	18.10	18.05	18.00b
Dec. ....	17.90b	.....	.....	17.85b

Closing 5 to 20 points lower; sales 25 lots.

FRIDAY, JANUARY 20, 1950

Mar. ....	18.60	18.75	18.60	18.70b
June .....	18.05b	18.00	18.00	18.20b
Sept. ....	18.00	18.00	18.00	18.00b
Dec. ....	17.80b	.....	.....	17.90b

Closing unchanged to 10 points higher; sales 13 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 14, 1950, were 5,625,000 lbs.; previous week, 6,055,000 lbs.; same week 1949, 7,617,000 lbs.

Shipments for the week ended January 14 totaled 5,127,000 lbs.; previous week, 4,569,000 lbs.; same week last year, 6,748,000 lbs.

# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Jan. 19, '50	Previous Week	Cor. week, 1949
Nat. str. ....	20 1/2 @ 23	21 1/2 @ 23 1/2	26 1/2 @ 28 1/2
Hvy. Tex. str. ....	@ 17 1/2	@ 18 1/2	@ 25
Hvy. butt. ....	@ 17 1/2	@ 18 1/2	@ 24 1/2
brnd'd str. ....	@ 17 1/2	@ 18 1/2	@ 25
Hvy. Col. str. ....	@ 17	@ 18	@ 24 1/2
Ex-light Tex. str. ....	@ 25	@ 25	@ 27 1/2
Brnd'd cows. ....	@ 20	@ 21	24 1/2 @ 25 1/2
Hvy. nat. cows. ....	20 @ 21	21 @ 22	25 1/2 @ 26
Lt. nat. cows. ....	24 @ 25 1/2	24 1/2 @ 25 1/2	29 @ 29 1/2
Nat. bulls ....	@ 16 1/2	@ 17 1/2	@ 18 1/2
Brnd'd bulls ....	@ 15 1/2	@ 16 1/2	@ 17 1/2
Calfskins, Nor. ....	@ 70	50 1/2 @ 70	@ 65
Kips, Nor. nat. ....	42 1/2 @ 45	@ 42 1/2	@ 40 1/2
Kips, Nor. brnd'd ....	@ 42 1/2	@ 40	@ 37 1/2
Slunks, reg. ....	@ 3.50	@ 3.45	3.45 @ 3.50
Slunks, hris. ....	@ 1.15	@ 1.10	@ 1.20

## CITY AND OUTSIDE SMALL PACKERS

Nat. allwts. ....	20 @ 22	21 @ 22	22 1/2 @ 26
Brnd'd allwts. ....	19 @ 21	20 @ 21	21 1/2 @ 25
Nat. bulls ....	14 1/2 @ 15 1/2	13 @ 15 1/2	14 @ 14 1/2
Brnd'd bulls ....	13 1/2 @ 14 1/2	14 @ 14 1/2	13 @ 13 1/2
Calfskins ....	44 @ 46 1/2	44 @ 46 1/2	37 @ 40
Kips, nat. ....	34 @ 35 1/2	34 @ 35 1/2	27 @ 28
Slunks, reg. ....	2.25 @ 2.50	2.25 @ 2.50	@ 2.25
Slunks, hris. ....	@ 1.00	@ 1.00	@ 75

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Allweights ....	18 @ 19	19 @ 20	19 @ 21
Bulls ....	10 1/2 @ 11	11 @ 11 1/2	11 @ 12
Calfskins ....	25 @ 27	25 @ 27 1/2	25 @ 27
Kipskins ....	22 @ 24	22 @ 24	20 @ 22

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. shearls. ....	No. 1 ..... 2.00 @ 2.70	2.50 @ 2.70	2.00 @ 2.50
Dry pelts ....	@ 30	@ 30 1/2	27 @ 28
Horsehides, untrmd. ....	11.00 @ 11.25	11.00 @ 11.50	9.50 @ 10.00

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$17.10 and the average was \$15.30. Provision prices were quoted as follows: Under 12 pork loins, 34@35; 10/14 green skinned hams, 39 1/4 @ 39 1/2; 4/8 Boston butts, 29 1/2 @ 29 3/4; 16/down pork shoulders, 28; 3/down spareribs, 27 1/2 @ 28; 8/12 fat backs, 7@8; regular pork trimmings, 14; 18/20 DS bellies, 16 1/4; 4/6 green picnics, 25 1/4; 8/up green picnics, 22 1/2.

P.S. loose lard was quoted at 9.12 1/2 and P.S. lard in tierces at 10.75n.

### Cottonseed Oil

The closing futures quotations at New York were reported as follows: Mar. 13.10; May 13.08; July 13.07; Sept. 12.97; Oct. 12.68b, 12.70a; Dec. 12.54b, 12.60a; Jan. 12.54n. Sales totaled 246 lots.

## Five Associations to Join in Frozen Food Convention

Beginning with the January 31 meeting of the National Association of Refrigerated Warehouses at the Edgewater Beach Hotel, Chicago, the three segments of the frozen food industry will hold separate meetings as part of their 1950 National Frozen Foods Convention. The packers and distributors will meet separately on February 1, and on February 2 all sections will assemble to hear nationally known speakers and attend inter-Association panels.

Besides the warehouse group, four other associations are taking part in the convention as follows: National Wholesale Frozen Food Distributors Association, National Association of Frozen Food Packers, National Preservers Association and National Food Brokers Association.

William M. Walsh, president of the distributors group and chairman of the convention committee, anticipates a record attendance of over 2,500 persons.

## S. A. MEAT FOR GREECE

The Economic Cooperation Administration has announced a \$2,474,000 authorization to Greece for the purchase of beef, mutton, and lamb in Latin America. Deliveries must be made by July 31, and the U. S. Department of Agriculture is the purchasing agent. USDA will purchase in Mexico, for delivery to Greece, approximately 4,000 tons of carcass beef at around 20c per pound, f.o.b. Mexico. The government is interested in helping Mexico sell carcass beef abroad, as this will reduce the quantity of canned beef and gravy that the Commodity Credit Corporation might otherwise have to purchase.

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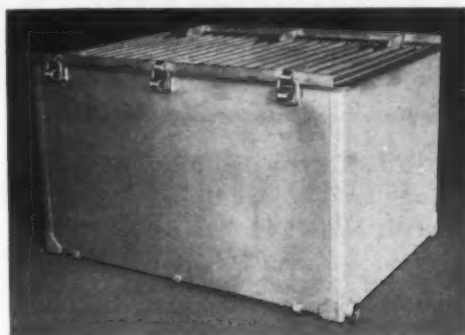
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# LIVESTOCK MARKETS *Weekly Review*

## Increase in Cattle Feeding in Corn Belt Raises U. S. Total Above 1948 Number

The increase in numbers of cattle on feed for market in the Corn Belt states and Texas on January 1, 1950 boosted the number in the United States to 22,000 more than a year earlier and a new record, according to the Bureau of Agricultural Economics. The estimated total number on January 1 this year was 4,552,000 head, compared with 4,530,000 on January 1, 1949. The number on feed in the western states was 16 per cent below a year ago.

The number on feed in the north central states, which include the Corn Belt, was 5 per cent larger than a year ago. The total on January 1, 1950 was estimated at 3,588,000 compared with 3,405,000 last year. The 1950 inventory is a record high for these states, exceeding the previous high of 3,569,000 in 1945. All of the east north central states showed increases, while Minnesota, Nebraska and Kansas had reductions of 2 per cent, 7 per cent and 15 per cent, respectively. Iowa showed a 13 per cent increase, resulting in the second highest number on record.

Shipments of stocker and feeder cattle during December into the eight Corn Belt states for which records are available were only slightly higher than last year. However, for the July-December period in shipments reached 2,635,000 head, 31 per cent larger than last year. Total in shipments for July-December for the 11 Corn Belt states were 3,050,000 head, 25 per cent larger than last year.

Outside the north central states the number of cattle on feed was smaller than last year. Pennsylvania had the same number as last year and Texas showed an increase, but the number in every western state was down from last year, and in nearly all cases the reductions were substantial. Colorado and

California, the most important feeding states in the West, showed decreases of 6 per cent and 24 per cent, respectively.

Reports from the Corn Belt on the weight of cattle on January 1 this year showed a larger proportion of lightweight cattle on feed than last year. Cattle weighing 600 lbs. or less accounted for 31 per cent this year, compared with 23 per cent last year. Those weighing over 900 lbs. comprised 27 per cent of the total this year, compared with 34 per cent last year.

Corn Belt cattle feeders report a substantial increase in the proportion of cattle that have been on feed less than three months, with the number comprising 79 per cent of the total this year compared with 74 per cent last year. They intend to market 33 per cent of the January 1 number before April 1. This is considerably less than reported last year when feeders intended to market 42 per cent. However, actual marketings of fed cattle in the first three months of 1949 were more rapid than reported intentions. This year, based on the data now available, the number of fed cattle received at Corn Belt markets during the next three months is expected to be smaller. The increase in marketings of fed cattle from the Corn Belt, as a result of the larger number on feed there, is expected to show up in late spring and summer, according to cattle feeders' plans on January 1.

## LIVESTOCK CAR LOADINGS

A total of 6,244 cars were loaded with livestock during the week ended December 31, 1949, according to the Association of American Railroads. This was a decrease of 1,870 cars from the same week a year earlier, and a decrease of 3,369 cars from the week in 1947.

The total number of cars loaded with livestock during 1949 was 551,124. This compared with 629,675 cars in 1948 and 765,371 in 1947.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during December, by centers, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	24,857	38,498	295,455	161,179
Baltimore, Phila.	22,342	4,495	116,320	5,897
<b>NORTH CENTRAL</b>				
Cinti., Cleve., Indpls.	48,690	10,660	299,732	22,389
Chicago, Elburn	103,133	33,036	490,892	96,077
St. Paul, Wis. group <sup>1</sup>	101,560	113,841	710,910	58,808
St. Louis area <sup>2</sup>	51,146	27,818	421,802	51,485
Sioux City	38,017	917	203,668	38,906
Omaha	83,249	5,646	371,095	64,706
Kansas City	68,480	13,812	276,457	62,806
Iowa & S. Minn. <sup>3</sup>	66,531	21,583	1,145,600	148,035
<b>SOUTH-EAST</b>				
S. CENT. WEST <sup>4</sup>	19,899	12,524	120,437	0
WEST <sup>5</sup>	87,778	35,849	350,929	79,430
<b>ROCKY MOUNTAIN</b>				
TAI <sup>6</sup>	34,633	2,242	96,800	39,831
PACIFIC <sup>7</sup>	69,946	20,289	158,760	103,544
Total 32 centers	820,261	341,219	4,968,886	698,290
All other stations	244,079	169,317	1,508,299	159,530
Grand total	1,064,340	510,536	6,477,185	1,057,819
Dec. '49	1,116,437	584,703	6,003,097	1,060,402
Nov. '49	1,257,406	610,614	5,735,425	1,573,040
5-yr. av. (Dec.) (1944-48)	1,221,639	6,449,238	53,031,718	12,136,478
Total Jan.-Dec. 5-yr. av. (Jan.-Dec.)	13,685,957	7,092,036	50,220,192	19,000,471


Other animals slaughtered during December 1949: Horses, 20,612; goats, 11,019; December 1948: Horses, 25,603; goats, 16,070.

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup>Includes Denver, Colo., and Ogden, Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

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## USDA ACCUSES FORT WORTH STOCK TRADERS OF UNFAIR AND DECEPTIVE PRACTICES

The Department of Agriculture has accused several commission firms, dealers and individuals operating at the Fort Worth stockyards of "unfair and deceptive" trade practices over a two-year period. It said those found to be violating the Packers and Stockyards Act of 1921 would be prosecuted. The specific complaints, as outlined by W. C. Ball, district supervisor of the Packers and Stockyards Division of the Livestock branch, USDA, included the following:

1) Owners of certain commission firms, salesmen and other employees were found to be speculating in shipper's livestock, using fictitious names on scale tickets and accounts of sales to conceal their illegal operations. Regulations under the Packers and Stockyards Act prohibit commission men or their employees from buying any livestock for their own account out of their shipper's consignment.

2) Certain firms knowingly encouraged salesmen and other employees to

speculate, hiring them at low salaries with the understanding that they could supplement their salaries by engaging in speculative operations at the market.

3) Certain firms permitted their employees to handle livestock bought and sold by such employees for their own speculative accounts in the sales pen assigned to the commission firm by the stockyard company primarily for use in handling shippers' livestock.

4) Salesmen and other employees of certain firms maintained close working relations with market speculators, selling livestock out of consignments regularly to such speculators and frequently reselling livestock daily for the same speculators. Under the act of 1921, selling agencies are prohibited from using the proceeds of sales of shippers' livestock, temporarily entrusted to them, for any purposes of their own. Also, certain speculators were accused of having close working relationships with buyers representing packers and others whereby such buyers regularly bought livestock of the favored speculators at prices which made the speculators' operations consistently profitable.

## SALABLE LIVESTOCK AT 12 MARKETS IN DECEMBER

The USDA report of December receipts at the seven leading markets:

	CATTLE	
	Dec. 1949	Dec. 1948
Chicago	128,786	143,577
Kansas City	107,137	122,601
Omaha	112,325	126,167
E. St. Louis	58,958	67,277
St. Joseph	46,266	53,930
Sioux City	77,929	81,145
So. St. Paul	76,542	81,500
*Total	758,842	852,715

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	CALVES	
	Dec. 1949	Dec. 1948
Chicago	8,811	10,722
Kansas City	8,713	9,059
Omaha	5,330	6,518
E. St. Louis	20,918	24,211
St. Joseph	5,083	6,927
Sioux City	5,084	4,724
So. St. Paul	48,984	49,712
*Total	143,522	163,827

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	HOGS	
	Dec. 1949	Dec. 1948
Chicago	331,183	296,565
Kansas City	51,571	46,566
Omaha	226,316	221,351
E. St. Louis	262,730	233,847
St. Joseph	136,304	122,008
Sioux City	262,753	252,231
So. St. Paul	337,142	295,072
*Total	1,921,820	1,734,896

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	SHEEP AND LAMBS	
	Dec. 1949	Dec. 1948
Chicago	80,842	75,082
Kansas City	86,548	94,875
Omaha	73,470	72,724
St. Joseph	44,990	43,232
Denver	67,142	67,096
Oklahoma City	4,576	6,070
So. St. Paul	63,244	72,520
*Total	501,108	598,563

\*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

## ST. LOUIS HOGS IN DECEMBER

	December—1949	December—1948
Hogs received	308,341	273,340
Highest price	\$16.76	\$23.75
Lowest price	15.65	21.50
Average cost	15.60	21.79
Average weight, lbs.	229	232

## FEDERALLY INSPECTED SLAUGHTER

### CATTLE

	1949	1948
January	1,125,771	1,312,051
February	994,157	976,796
March	1,102,081	986,502
April	595,939	808,564
May	1,024,734	876,927
June	1,095,218	1,109,153
July	1,090,467	1,045,946
August	1,231,818	1,085,842
September	1,224,273	1,178,251
October	1,156,384	1,176,152
November	1,118,437	1,131,598
December	1,064,840	1,196,863

### CALVES

	1949	1948
January	483,850	586,209
February	470,437	510,748
March	618,437	566,374
April	562,014	550,240
May	519,450	508,842
June	533,033	629,000
July	501,256	576,988
August	549,177	569,389
September	551,538	598,845
October	567,607	632,820
November	584,703	614,108
December	510,536	572,405

### HOGS

	1949	1948
January	5,376,611	5,223,309
February	4,079,542	3,745,793
March	4,314,068	3,574,127
April	3,893,904	3,342,743
May	3,721,421	3,562,290
June	3,744,799	4,234,758
July	3,164,614	3,044,128
August	3,415,421	2,440,057
September	3,879,371	2,835,582
October	4,959,194	4,097,549
November	6,005,097	5,425,052
December	6,477,185	6,089,352

### SHEEP AND LAMBS

	1949	1948
January	1,234,543	1,347,240
February	1,045,563	1,208,546
March	949,168	1,174,678
April	975,643	1,045,120
May	760,900	978,037
June	898,162	1,261,842
July	976,264	1,194,773
August	1,125,761	1,264,184
September	1,179,096	1,464,013
October	1,172,296	1,632,313
November	1,000,402	1,443,596
December	1,037,810	1,328,678

### TOTAL FOR YEAR—

	1949	1948
Cattle	13,221,639	12,963,755
Calves	6,449,238	6,966,728
Hogs	53,031,718	47,614,738
Sheep	12,136,478	15,342,970



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**Form-Best  
Full-length  
Stockinettes**

The form bovine  
looks divine!

IN **PIN-TITE**  
REINFORCED  
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PIN-TITE Reinforced Shroud Cloths dress up your meats for better looks... better profits. PIN-TITE helps meat bleach out whiter... firmer.


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For 30 Years the Largest Independent Distributors of  
**QUALITY AMERICAN HOG CASINGS**

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403 Widener Building, Juniper & Chestnut Sts.

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EAST ST. LOUIS, ILLINOIS



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**BEEF · VEAL · PORK · LAMB**

HUNTERIZED SMOKED AND CANNED HAM

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 18, 1950, reported by the Production & Marketing Administration:

**HOGS** (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$13.50-14.75	\$14.00-15.50	\$14.75-15.50	\$14.75-15.50	\$14.75-15.50
140-160 lbs.	14.50-15.75	15.00-16.25	15.25-16.00	15.25-16.00	15.25-16.00
160-180 lbs.	15.50-16.50	16.00-16.50	15.25-15.75	15.25-16.00	16.00 only
180-200 lbs.	16.25-16.50	16.25-16.50	15.25-15.75	15.75-16.25	16.00 only
200-220 lbs.	16.25-16.50	15.75-16.50	15.25-15.75	15.75-16.25	15.50-16.00
220-240 lbs.	16.00-16.50	15.25-16.00	15.25-15.75	15.75-16.25	15.50-16.00
240-270 lbs.	15.25-16.25	14.75-15.50	15.00-15.25	14.75-16.00	14.75-15.75
270-300 lbs.	14.25-15.50	14.50-14.90	14.00-15.00	14.25-15.00	14.00-15.00
300-330 lbs.	13.75-14.75	14.25-14.60	13.50-14.50	13.75-14.50	13.50-14.25
330-360 lbs.	13.50-14.00	14.00-14.40	13.50-14.50	13.75-14.50	13.50-14.25

Medium:

160-220 lbs.	14.50-16.00	15.25-16.25	14.25-15.75		
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### SOWS:

Good and Choice:

270-300 lbs.	13.50-13.75	13.50-13.75	11.25-13.00	12.75-13.25	12.75-13.00
300-330 lbs.	13.50-13.75	13.25-13.75	11.25-12.75	12.75-13.25	12.75-13.00
330-360 lbs.	13.25-13.75	13.00-13.50	11.25-12.75	12.75-13.25	12.75-13.00
360-400 lbs.	12.50-13.50	12.75-13.25	11.25-12.75	12.75-13.25	12.75-13.00

Good:

400-450 lbs.	12.00-13.25	12.25-13.00	11.25-12.75	12.75-13.25	12.00-13.00
450-550 lbs.	11.25-12.75	11.25-12.50		12.75-13.25	12.00-13.00

Medium:

250-350 lbs.	10.75-13.00	10.50-12.75		12.00-13.00	
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### PIGS (Slaughter):

Medium and Good:

90-120 lbs.	11.50-14.25	11.50-15.00			
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### SLAUGHTER CATTLE, VEALERS AND CALVES:

#### STEERS, Choice:

700-900 lbs.	30.00-35.00	31.50-37.50		32.00-36.00	
900-1100 lbs.	31.00-36.00	33.50-39.50		32.25-38.00	
1100-1300 lbs.	31.00-36.00	34.00-39.50		32.75-39.00	30.00-31.00
1300-1500 lbs.	31.00-36.00	33.50-39.50		32.75-39.00	30.00-31.00

#### STEERS, Good:

700-900 lbs.	25.00-30.00	26.50-33.50	28.00-28.50	26.00-32.00	25.00-28.00
900-1100 lbs.	25.00-31.00	26.50-34.50	28.00-28.50	25.50-32.25	25.00-28.00
1100-1300 lbs.	25.00-31.00	26.50-34.50	28.00-28.50	24.75-32.50	25.00-28.00
1300-1500 lbs.	24.75-31.00	26.50-34.50	28.00-28.50	24.75-32.50	25.00-28.00

#### STEERS, Medium:

700-1100 lbs.	20.00-25.00	21.75-26.50	22.00-27.50	20.00-25.50	21.00-24.00
1100-1300 lbs.	20.00-25.00	21.50-26.50	22.00-27.50	20.00-24.75	21.00-24.00

#### STEERS, Common:

700-1100 lbs.	18.00-20.00	19.50-22.00	18.50-21.50	18.25-20.00	17.00-19.00
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#### HEIFERS, Choice:

600-800 lbs.	29.00-34.00	28.50-32.50		28.50-31.50	
800-1000 lbs.	29.00-34.00	29.00-34.50		28.50-31.50	

#### HEIFERS, Good:

600-800 lbs.	24.50-29.00	24.50-29.00	20.00-25.00	24.25-28.50	24.00-25.00
800-1000 lbs.	24.50-29.00	25.00-29.00	25.50-29.00	24.25-28.50	24.00-25.00

#### HEIFERS, Medium:

500-900 lbs.	19.00-24.50	20.00-25.00	20.00-25.00	19.00-24.25	20.00-23.00
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#### HEIFERS, Common:

500-900 lbs.	17.00-19.00	18.00-20.00		17.25-19.00	17.00-19.00
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#### COWS (All Weights):

Good	17.00-18.00	16.75-18.00	16.50-18.00	16.00-17.50	16.50-18.00
Medium	16.00-17.00	16.00-16.75	15.25-16.25	15.25-16.00	15.00-16.00
Common	15.00-16.00	15.00-16.00	15.25-16.25	14.50-15.25	15.00-16.00
Cnn. & cut.	12.50-15.00	13.00-15.25	13.00-15.00	12.50-14.50	13.00-14.50

#### BULLS (Yrs. Excl.), All Weights:

Beef, good	18.50-19.50	19.50-22.00	17.50-20.00	17.00-18.50	19.00-20.00
Sausage, good	19.00-19.75	20.50-21.50	17.50-20.00	18.75-20.00	19.50-21.00
Sausage, medium	17.50-19.00	19.50-20.50	17.50-20.00	16.75-18.75	19.50-21.00
Sausage, cut. & com.	15.50-17.50	15.50-19.50		15.00-16.75	16.00-19.00

#### VEALERS, All Weights:

Good & choice	25.00-30.00	31.00-33.00	28.00-29.00	24.50-28.00	25.00-32.00
Com. & med.	20.50-23.25	20.50-21.50	22.00-27.00	17.00-24.50	17.00-24.50
Cull, 75 lbs. up.	13.00-17.00	20.00-24.00		14.50-17.00	13.00-16.00

#### CALVES (500 lbs. down):

Good & choice	23.50-26.00	25.00-30.00	20.00-25.00	21.00-24.50	
Com. & med.	16.00-23.50	17.00-25.00	20.00-24.00	16.00-21.00	
Cull	12.00-16.00	15.00-17.00		14.00-16.00	

### SLAUGHTER LAMBS AND SHEEP:

#### LAMBS:

Good & choice	21.75-24.50	21.50-24.25	22.00-23.00	21.00-24.00	23.50-23.75
Med. & good	20.50-23.25	20.50-21.50	19.50-22.00	20.50-22.50	21.00-23.50
Common	17.00-20.50	18.00-21.50		20.00-21.00	19.00-20.00

#### EWES (Wooled):

Good & choice	9.00-12.00	11.50-13.50	11.50-13.00	11.00-12.00	11.50-12.50
Com. & med.	8.00-10.00	9.75-11.00	9.00-11.50	9.00-11.00	8.50-11.00

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

# MARKETS

Wednesday,  
marketing

St. Paul

15.00-16.00  
16.00 only  
15.50-16.00  
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14.75-15.75  
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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended January 14, 1950:

### CATTLE

	Week ended Jan. 14	Prev. week	Cor.
Chicago	23,901	17,947	21,986
Kansas City	23,456	16,066	23,429
Omaha	22,790	17,693	24,104
East St. Louis	7,973	5,958	7,916
St. Joseph	9,826	7,507	11,545
St. Louis	9,673	8,740	11,132
Wichita	3,948	3,615	5,110
New York & Jersey City	7,144	5,355	7,172
Oklahoma City	5,519	4,151	7,817
Cincinnati	6,705	5,520	5,579
St. Paul	9,489	7,787	8,298
St. Paul	17,414	14,111	17,021
Milwaukee	4,202	3,399	4,001
Total	151,362	115,849	154,910

### HOGS

Chicago	72,895	51,268	55,113
Kansas City	14,322	11,256	9,523
Omaha	79,837	67,285	59,052
East St. Louis	39,989	28,321	29,820
St. Joseph	42,629	35,480	29,587
St. Louis	48,940	37,987	49,273
Wichita	13,110	8,568	4,031
New York & Jersey City	46,521	37,600	33,294
Oklahoma City	13,255	11,182	13,282
Cincinnati	13,168	11,161	12,693
Denver	21,027	15,412	21,071
St. Paul	77,749	65,841	43,516
Milwaukee	7,351	8,210	7,295
Total	489,713	387,571	367,520

### SHEEP

Chicago	17,349	9,107	13,905
Kansas City	16,740	17,577	19,033
Omaha	16,229	11,764	15,532
East St. Louis	8,870	6,716	9,263
St. Joseph	15,254	11,174	14,482
St. Louis	8,628	6,852	8,985
Wichita	2,445	3,461	2,142
New York & Jersey City	41,517	36,660	42,232
Oklahoma City	1,964	468	1,363
Cincinnati	652	215	660
Denver	10,090	7,533	11,868
St. Paul	13,429	11,097	8,525
Milwaukee	1,083	1,627	1,119
Total	154,181	124,071	149,112

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, Jan. 19:

### CATTLE

Steers, med.	\$24.00 only
Heifers, med.	22.50 only
Cows, med. & gd.	17.50@18.25
Cows, com.	15.50@17.25
Cows, can. & cut.	13.50@15.50
Bulls, med. & gd.	19.00@21.00

### CALVES

Vealers, med. to low ch.	\$26.00@32.00
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### HOGS

Gd. & ch., 180-245	\$17.00@17.50
Sows, gd.	12.00 only

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, January 19:

### CATTLE

Steers, gd.	\$27.50@29.00
Steers, med. & gd.	24.25@26.75
Heifers, gd.	23.00@25.00
Heifers, com. & med.	18.00@22.00
Cows, gd.	17.00@19.50
Cows, com. & med.	16.00@16.50
Cows, can. & cut.	12.00@14.00
Bulls, gd.	19.50@21.50

### CALVES

Vealers, gd. & ch.	\$29.00@35.00
Com. & med.	20.00@28.00
Culls	13.00@20.00

### HOGS

Gd. & ch., 180-220	\$17.50@17.85
Sows, 400/down	14.00@14.25

### SHEEP

Lambs, gd. & ch., woolled	\$26.00@26.50
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## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 12	4,139	463	25,947	6,005
Jan. 13	1,134	215	10,333	1,285
Jan. 14	1,666	30	1,082	48
Jan. 15	11,054	1,284	18,233	4,519
Jan. 17	7,487	452	20,526	3,569
Jan. 18	8,233	460	23,721	1,985
Jan. 19	4,700	500	14,000	5,500

### \*Week so far

Jan. 12-19	31,481	1,895	76,479	15,564
Week ago	39,285	2,282	105,272	25,345
1949	38,083	2,290	82,693	21,492
1948	32,370	3,654	59,727	18,873

\*Including 543 cattle, 4 calves, 10,571 hogs and 2,847 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Jan. 12	1,839	84	5,108	2,787
Jan. 13	954	2	3,975	2,633
Jan. 14	205	...	289	212
Jan. 15	2,466	...	3,086	1,791
Jan. 17	3,015	112	3,771	2,454
Jan. 18	2,913	...	1,367	445
Jan. 19	2,000	50	2,000	2,500

### Week so far

Jan. 12-19	10,394	162	10,224	7,199
Week ago	11,459	254	16,239	10,329
1949	11,743	301	11,265	9,144
1948	9,812	121	4,703	6,134

## JANUARY RECEIPTS

	1950	1949
Cattle	100,203	108,182
Calves	6,157	7,701
Hogs	284,257	259,519
Sheep	56,969	62,723

## JANUARY SHIPMENTS

	1950	1949
Cattle	32,725	37,148
Hogs	49,796	38,115
Sheep	25,687	78,295

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Jan. 19:

	Week Ended Jan. 19	Prev. week
Packers' purch.	54,747	52,772
Shippers' purch.	14,490	49,263
Total	69,237	102,035

## CANADIAN KILL

Inspected slaughter in Canada, week ended January 7:

### CATTLE

	Week Ended Same Week Jan. 7	Last Year
Western Canada	11,817	14,750
Eastern Canada	10,134	10,767
Total	21,951	25,517

### HOGS

Western Canada	30,188	37,875
Eastern Canada	35,480	40,290
Total	65,668	78,165

### SHEEP

Western Canada	1,516	2,826
Eastern Canada	2,111	2,899
Total	3,627	5,725

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended January 14:

	Cattle	Calves	Hogs*	Sheep
Salable	538	790	430	840
Total (incl. directs)	4,730	5,050	24,593	29,747
Previous week:				
Salable	521	424	836	729
Total (incl. directs)	3,209	2,927	18,467	24,818

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending January 12:

	Cattle	Calves	Hogs	Sheep
Los Angeles	2,500	850	2,500	100
No. Portland	2,580	400	2,115	750
San Francisco	900	60	2,075	475

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended January 7 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto	\$21.15	\$28.00	\$25.10	\$25.48
Montreal	...	28.25	25.60	22.15
Winnipeg	20.50	27.50	23.00	24.00
Calgary	20.65	18.25	23.35	22.60
Edmonton	20.10	20.15	24.60	21.80
Pr. Albert	19.40	22.60	23.35	21.00
Moose Jaw	19.20	22.70	23.35	...
Saskatoon	19.25	22.50	23.35	19.00
Regina	18.45	21.50	23.35	22.00
Vancouver	...	...	...	...

\*Dominion government premiums not included.



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STAINLESS STEEL  
EQUIPMENT

## STAINLESS STEEL MEAT TUB No. 96

Sanitary, lifetime, MEAT TUB for modern plants. Inside surfaces are highly polished and seamless. Capacity—100 lbs.

## STAINLESS STEEL MEAT TRUCKS

The models illustrated are the largest of the STANcase Stainless Steel Meat Trucks. Two smaller models with capacities of 500 lbs., and 225 lbs., are also available.

These trucks are models of sanitary equipment, ruggedly constructed for lifetime wear. Inside surfaces are seamless; corners are generously rounded; maintained sparklingly clean and sanitary with minimum labor. Manufactured to highest quality specifications. Write for descriptive literature.



No. 48  
Capacity 1200 lbs.



No. 36  
Capacity 800 lbs.

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Fully Approved by Health Authorities

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## STAINLESS STEEL

A new shape, in two sizes, has been added to our growing line of Stainless Steel Ham Boilers.

E2WE...12-14 lbs.

E2WDE...14-16 lbs.

Ask for booklet  
"The Modern Method."

## HAM BOILER CORPORATION

Office and Factory, Perit Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday January 14, 1950, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 18,450 hogs; Swift, 8,016 hogs; Wilson, 5,831 hogs; Agar, 12,434 hogs; Shippers, 22,705 hogs; Others, 27,185 hogs.

Total: 23,861 cattle; 2,298 calves; 95,600 hogs; 17,349 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,987	734	3,139	2,738
Cudahy	2,929	583	2,066	871
Swift	2,513	994	3,348	5,037
Wilson	1,893	388	1,770	2,226
Central	1,652	...	...	...
Others	8,756	25	3,999	5,888
<b>Total</b>	<b>20,730</b>	<b>2,726</b>	<b>14,322</b>	<b>16,740</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,825	18,094	3,578	...
Cudahy	4,734	12,928	2,063	...
Swift	4,786	16,379	7,739	...
Wilson	3,167	7,218	2,254	...
Eagle	29	...	...	...
Greater Omaha	235	...	...	...
Hoffman	97	...	...	...
Rothschild	695	...	...	...
Roth	132	...	...	...
Kingman	1,238	...	...	...
Merchants	57	...	...	...
Mid-West	28	...	...	...
Others	...	14,859	...	...
<b>Total</b>	<b>21,023</b>	<b>70,078</b>	<b>15,634</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,963	1,161	10,560	4,938
Swift	4,001	1,315	15,774	3,737
Hunter	1,009	...	7,422	185
Hell	...	...	2,208	...
Krey	...	...	1,187	...
Laclede	...	...	1,094	...
Sleloff	...	...	4,444	...
Others	4,178	549	7,351	689
Shippers	3,260	1,875	21,105	978
<b>Total</b>	<b>15,420</b>	<b>4,900</b>	<b>68,145</b>	<b>10,537</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,502	438	13,378	12,165
Armour	2,866	404	11,661	3,089
Others	5,025	241	5,235	1,618
<b>Total</b>	<b>11,393</b>	<b>1,083</b>	<b>30,274</b>	<b>16,872</b>

Does not include 17,084 hogs bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,651	74	22,739	2,455
Armour	2,691	53	18,922	2,569
Swift	2,917	19	11,065	2,811
Others	358	1	...	...
Shippers	9,000	1	25,681	1,187
<b>Total</b>	<b>18,677</b>	<b>148</b>	<b>79,007</b>	<b>9,013</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,702	589	12,052	2,445
Guggenheim	729	...	...	...
Dunn	...	...	...	...
Ostertag	97	...	26	...
Dold	147	...	945	...
Sundowner	10	...	67	...
Pioneer	...	...	...	...
Excel	1,263	...	...	...
Others	1,672	...	692	312
<b>Total</b>	<b>5,620</b>	<b>589</b>	<b>13,772</b>	<b>2,757</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,192	276	1,201	906
Wilson	2,347	219	1,293	1,055
Others	211	1	805	...
<b>Total</b>	<b>4,750</b>	<b>496</b>	<b>3,299</b>	<b>1,964</b>

Does not include 465 cattle, 108 calves and 9,956 hogs bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	257	...	120	...
Cudahy	814	...	115	...
Swift	263	66	223	...
Wilson	366	...	...	...
Acme	593	4	...	...
Atlas	590	...	...	...
Clougherty	35	...	502	...
Coast	342	...	248	...
Harman	216	...	...	...
Luer	82	...	295	...
Union	103	...	174	...
United	274	...	...	...
Others	4,567	594	485	...
<b>Total</b>	<b>8,472</b>	<b>600</b>	<b>2,162</b>	...

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,912	180	2,272	5,162
Swift	2,017	146	7,254	4,138
Cudahy	1,169	42	3,391	994
Wilson	903	...	...	...
Others	3,671	121	5,347	832
<b>Total</b>	<b>9,672</b>	<b>498</b>	<b>18,264</b>	<b>11,226</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	502
Kahn's	...	...	...	...
Lohrey	...	...	...	882
Meyer	...	...	...	...
Schlachter	107	144	...	44
National	327	6	...	...
Others	2,971	912	14,386	105
<b>Total</b>	<b>3,405</b>	<b>1,062</b>	<b>15,268</b>	<b>651</b>

Does not include 2,162 cattle and 4 calves bought direct. Market shipments for the week were 85 calves and 1,377 hogs.

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,436	3,487	25,609	4,306
Bartusch	1,063	...	...	...
Cudahy	1,046	1,092	...	1,541
Rifkin	890	97	...	...
Superior	1,951	...	...	...
Swift	5,296	3,744	40,959	2,535
Others	2,742	4,905	11,181	5,038
<b>Total</b>	<b>17,414</b>	<b>13,418</b>	<b>77,749</b>	<b>13,520</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,297	1,212	732	2,667
Swift	1,100	1,194	2,190	2,215
Blue	...	...	...	...
Bonnet	255	17	311	...
Chy	331	3	212	...
Rosenthal	350	9	...	...
<b>Total</b>	<b>3,333</b>	<b>2,435</b>	<b>3,445</b>	<b>4,882</b>

## TOTAL PACKER PURCHASES

	Week ended Jan. 14	Prev. week	Cor. week 1949*
Cattle	163,770	124,561	167,513
Hogs	491,385	379,374	415,996
Sheep	121,145	95,960	125,217

\*Does not include Los Angeles.

## CORN BELT DIRECT TRADING

Des Moines, Ia., January 19. Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

160-180 lb.	\$14.00@15.80
180-240 lb.	15.35@16.50
240-300 lb.	14.40@16.00
300-360 lb.	13.90@15.20

Sheep:

270-360 lb.	\$13.25@14.00
400-550 lb.	11.25@13.10

Receipts of hogs at Corn Belt markets were:

	This week last wk. estimated	Same day actual
Jan. 13	55,000	77,000
Jan. 14	59,000	69,500
Jan. 16	97,000	38,500
Jan. 17	70,000	60,000
Jan. 18	7,000	8,800
Jan. 19	65,000	5,200

## LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Jan. 14	262,000	708,000	202,000
Jan. 7	193,000	575,000	150,000
1949	236,000	593,000	205,000
1948	289,000	631,000	208,000
1947	350,000	605,000	258,000

HOGS AT 11 MARKETS, Wk. Ended:

Jan. 14	595,000
Jan. 7	473,000
1949	483,000
1948	521,000
1947	496,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Jan. 14	189,000	524,000	133,000
Jan. 7	133,000	427,000	106,000
1949	178,000	437,000	138,000
1948	193,000	406,000	117,000
1947	241,000	444,000	191,000

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

### WESTERN DRESSED MEATS

	Carcasses
STEER AND HEIFER:	
Week ending Jan. 14, 1950	10,016
Week previous	11,361
Same week year ago	11,192

	Carcasses
COW:	
Week ending Jan. 14, 1950	1,795
Week previous	1,762
Same week year ago	1,915

	Carcasses
BULL:	
Week ending Jan. 14, 1950	56
Week previous	678
Same week year ago	597

	Carcasses
VEAL:	
Week ending Jan. 14, 1950	8,569
Week previous	12,835
Same week year ago	6,800

	Carcasses
LAMB:	
Week ending Jan. 14, 1950	38,691
Week previous	33,428
Same week year ago	40,141

	Carcasses
MUTTON:	
Week ending Jan. 14, 1950	1,567
Week previous	327
Same week year ago	1,560

	Carcasses
HOG AND PIG:	
Week ending Jan. 14, 1950	13,609
Week previous	15,978
Same week year ago	3,221

	Pounds
PORK CUTS:	
Week ending Jan. 14, 1950	2,929,244
Week previous	1,890,723
Same week year ago	2,151,421

	Carcasses
BEEF CUTS:	
Week ending Jan. 14, 1950	127,774
Week previous	130,414
Same week year ago	113,718

	Carcasses
VEAL AND CALF CUTS:	
Week ending Jan. 14, 1950	8,651
Week previous	10,238
Same week year ago	2,944

	Carcasses
LAMB AND MUTTON CUTS:	
Week ending Jan. 14, 1950	17,112
Week previous	5,986
Same week year ago	8,377

### BEEF CURED:

Week ending Jan. 14, 1950	15,392
Week previous	2,196
Same week year ago	10,619

PORK CURED AND SMOKED:	
Week ending Jan. 14, 1950	1,104,773
Week previous	886,219
Same week year ago	901,511

	Carcasses
LARD AND PORK FATS:	
Week ending Jan. 14, 1950	125,951
Week previous	154,282
Same week year ago	118,564

### LOCAL SLAUGHTER

	Carcasses
--	-----------



*most  
profitable  
way . . . . .*

## OUR ELECTRIC CALF SKINNING KNIFE GIVES 15% GREATER YIELD — MORE NO. 1 HIDES!

Produces more No. 1 hides and unscarred carcasses, even with unskilled operators. Production rate, 8 to 7 over regular hand knife. Completely safe, cannot harm operator on contact. Will remove hides from smallest milk calf to large cattle. Weighs only 1½ lbs. exclusive of ¼ hp. motor and flexible cable. Proved by 2 years' service. We'll gladly demonstrate and prove its profit possibilities.



### LOAF MOLDS AND HAM BOILERS

Light weight, easily cleaned. Unbreakable, non - corroding, non-porous. New DIXIE CAST Alloy, with stainless steel springs that last indefinitely. **GUARANTEED ONE YEAR.** Write for more information.



### FROZEN MEAT SLICER

We'll prove this slicer pays for itself and returns a cash profit, regardless of the size of your operation.

### MEAT SHOVELS

Sturdy DIXIE CAST Alloy. 5 lbs. light. Half the cost of stainless steel. Polished finish, easy-slip blades. Easily cleaned. Standard shapes and sizes.

**Got a Problem?** Our engineering staff knows its way around tough production problems. Engineering skill and know-how have saved thousands of dollars for scores of packers. No obligation for consultation about your own equipment or plant problems.

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## ENGINEERING ENTERPRISES

800 N. CLARK STREET  
CHICAGO 10, ILL.

Phone: Whitehall 4-2212



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

### Lard and Rendering

- VOTATOR: For Lard, Junior size, located Washington. Bids requested
- 1419-LARD PUMP: Anco, motor drive, rotary, 1 HP motor. \$ 250.00
- 1414-COOKERS: (3) Anco, Laabs Boiler, steel jacketed, 5'x10', insulated, Westinghouse 15 HP motors, mounted on 1 Beams, ea. 3400.00
- 1412-GUT HASHER: Anco, "V" pulley drive, 7 1/2 HP motor, feed box with chute, rotary perforated cylinder, link chain drive, mounted on 1 Beams 1700.00
- 1413-BONE CRUSHER: Mechanical motor driven, cast iron frame, flywheel & 7 strand pulley drive, with steel tank & cover, 20 HP motor. 875.00
- 1277-PRESS: Albright-Nell, with pump, 4 post, 300 ton top loading, guaranteed A-1 condition. Bids requested
- 7057-HOG: #35 Diamond, extra knives, requires 40 HP motor, used very little 1250.00

### Sausage and Smokehouse

- 1436-STUFFER: Randall, 400#, complete with cocks and valves. 390.00
- STUFFER: Buffalo, 300#. 650.00
- 9584-MEAT GRINDER: Toledo, 220 Volt, 60 cy. 1 ph. 3/4 HP motor, Ser. #24360, Bowl and Feeding Hopper stainless steel, like new. 220.00
- GRINDER: Buffalo, 66-B, 25 HP motor 725.00
- 1435-GRINDER: Enterprise, 10 HP, gear drive, with motor. 425.00
- 1051-HOLLYMATIC FATTEMAKER: complete with sack counter, 2 size plates, like new. 425.00
- 1105-LOAF PANS (1100) Wearaver aluminum, 622, #1135, like new, ea. 1.65
- 1338-LOAF MOLDS: (365) Stainless Steel, Anco, Model L-12, ea. 6.00
- 9330-LOAF MOLDS: (74) Aluminum, ea. 3.25
- 1240-SMOKEMASTER: Lipton, Unit #26, Ser. #125, recently reconditioned with latest improvements, not unpacked since arrival from factory. 600.00
- 9585-BURGERMASTER: Model #230, 1522 cap. per charge, will turn out 5 hamburgers per lb., hand operated, stainless steel 125.00

### Miscellaneous

- 1405-COMPRESSOR: York, 9x9 model Y15, forced feed receiver, 40 HP motor, 25 ton cap. \$1750.00
- 1390-AIR COMPRESSOR: Curtis, complete with 5 HP motor, tank, automatic controls 325.00
- 1400-AMMONIA COMPRESSOR: York, 5x5, Self-contained, Y-35, 350 RPM, complete, good condition. 650.00
- OVEN: Globe, Bake (100 pan cap.). 850.00
- 1404-OVEN: Revolving, Meek (32 pan cap.) 175.00
- 1384-FILLER: N & S, 6 pocket, heavy duty, Food Mach. Corp. #MC1999, adjustable up to 4 1/4" outside dia. x 3 3/4" high. Bowl and all contact parts stainless steel, cap. 160 containers per minute, used less than 1 yr., like new. 2450.00
- 7963-BAND SAW: Jones Superior #30, and new boning table. 450.00
- 7993-KETTLE: 1-300 gal. (new) all stainless steel with all fittings, valves, etc. 9022 725.00
- 1249-BELLY ROLLER: Width 23", 19 1/2" dia., double rollers, good condition. 475.00
- 1134-TROLLEYS: (800) NEW, never used, galvanized, Hind Quarter, ea. (200) NEW, never used, galvanized, Forequarter, ea. .95
- 1437-TRAILER: GMC, 1933, Refrigerator body 900.00
- PACKAGE TYER: Bunn, Serial #10844 225.00
- 7917-BEEF CASING CLEANERS (2) Albright-Nell, St. size for 12 cattle per hr. cap. 3 HP motors, ea. 400.00

**BARLIANT AND COMPANY**

1401 W. Pershing Rd. (39th St.)  
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FRontier 4-6900

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

### HELP WANTED

#### MASTER MECHANIC

Wanted for medium sized beef packing company. State age, all experience, salary expected, etc. Answer confidential. Permanent position at good salary. Old company. W-495, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### OFFICE MANAGER

Wanted for small beef packing company in Los Angeles. State experience, qualifications, age, salary expected. Permanent position at good salary. Answer confidential. W-494, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN wanted by medium sized well known sausage and smoked meats firm in Chicago. Excellent opportunity for the man who can produce results. Salary and commission. W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Wanted by aggressive hotel supply house. Good opportunity for larger earnings. State previous experience and territory covered. Address letters to Jack P. Kirschbaum, Sales manager, Crown Meat & Provision Co., 209 North 6th St., Minneapolis, Minnesota.

SALESMEN: Long established sausage casing firm is reorganizing sales department and needs men. All territories open, salary and commission. W-496, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUTCHER: Experienced slaughterhouse butcher, capable of dressing all types of livestock. Write qualifications and references to Box W-463, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### BUSINESS OPPORTUNITIES

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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MEN IN ORGANIZATION WELL CONNECTED IN INDUSTRY FOR THE LAST 25 YEARS. COMPLETE SALES OFFICES MAINTAINED IN CHICAGO.

Apply to Box W-497

THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

**HOG • CATTLE • SHEEP  
SAUSAGE CASINGS  
ANIMAL GLANDS**

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Broker • Counsellor • Exporter • Importer

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### BUSINESS OPPORTUNITIES

MANUEL ASENCIO JR., a well known commission merchant (Puerto Rican American) with over 15 years' experience and relationship in the line of food products, wishes to represent a reliable packer on commission basis in the Puerto Rico area on the following line: Vienna sausage and potted meats. For references contact the National City Bank of New York at Ponce, Puerto Rico.

MANUEL ASENCIO JR.

P.O. Box 1345

Ponce, Puerto Rico

Veteran with slaughtering plant suitable for boning operations, capacity 40 cattle, capable of buying and figuring cost, desires to contact sausage processor able to finance same. Write Box W-498, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

REPRESENTATIVES wanted to handle our line of meat delivery boxes, trucks and racks. Also sheet metal items built to customer's specifications. W-481, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WHAT HAVE YOU FOR DISTRIBUTION in central Massachusetts? Something in a good exclusive line to be distributed by a full line wholesale meat jobber. W-482, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

CATTLE SWITCHES WANTED: Please write or call Kaiser-Reismann Corp., 250 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5065.

### EQUIPMENT FOR SALE

#### MEAT PACKERS-ATTENTION

- 2-Anco #261 Grease Pumps, M. D.  
1-Anco Continuous Screw Cracking Press, installed one year.  
1-Enterprise #2106 Meat Grinder, belt driven.  
1-Steel 2,000 gal. jack., O.T., agit. Kettle.  
12-Stainless jacketed Kettles, 30, 40, 60, 80 gallon.  
30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.  
Used and rebuilt Anderson Expellers, #1, RB, Du and Super Duo.  
1-Cleveland Meat Grinder, type 7E-B, 15 HP Motor.  
1-Anco 3'x6" and 1-Anco 4'x6" Lard Rolls.  
Send us your inquiries.

WHAT HAVE YOU FOR SALE?

Consolidated Products Company, Inc.  
14-19 Park Row New York 7, N. Y.  
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#### FOR SALE

25 H.P. heavy duty Globe meat grinder, size 106, 6 1/2 inch plate, Motor 220 V. 3 phase. Safety feeder. 4 plates. Machine only slightly used. Good as new, priced for quick sale. F.O.B. Sheffield, Mass. Also 3 Universal ovens. 6 revolving shelves, 72 inches long, 18 inches deep. Gas fired. Stainless steel fronts. Built for baking and roasting meats. Complete with finest temperature controls, used about 6 months. Priced very low. F.O.B. New York.

BERKSHIRE HILLS FREEZER CORP.  
SHEFFIELD, MASS.

#### RENDERING EQUIPMENT

4 Anco 5x10 cookers, bone crusher, hasher washer, presses, Hammer Mill, sifter, tanks, steam pumps, grease pumps, etc. Write for complete descriptions and prices.

Chas. Abrams 68 N. 2nd St., Philadelphia 6, Pa. Phone Walnut 2-3218

#### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

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##### Fully Equipped Sausage Factory

In Trenton, New Jersey; 15,000 sq. ft.; A-1 condition. B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers. Fully equipped and ready for immediate possession. FS-468, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

##### PORK PACKING PLANT

In heart of meat packing district in Detroit, Mich. Established over 20 years, sausage, curing, rendering, fully equipped. Will handle 225-250 bags weekly. Owner retiring. \$20,000 will handle. FS-479, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BOSTON AND NEW YORK STYLE

Short  
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# TENDERLOINS

Fresh  
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We Fabricate All Grades of Hindquarters

STRIPS • HIPS • TOPS • FACES • BOTTOMS • FLANKS • KIDNEYS

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INCORPORATED

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PORK • BEEF • VEAL • LAMB • SMOKED MEATS

DRY SAUSAGE • VACUUM COOKED MEATS • LARD

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## LARD FLAKES

IMPROVE YOUR LARD

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**THE E. KAHN'S SONS CO.**

CINCINNATI 25, OHIO • Phone: Kirby 4000

## CLASSIFIED ADVERTISING

### POSITION WANTED

**SALESMAN:** Responsible, age 27, background in casings and equipment. Following in Pennsylvania, New Jersey, New York city and New England. Willing to go elsewhere. W-484, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**SUPERINTENDENT** making change. Thorough knowledge short curing, sausage, as well as all plant operations. Experience in large and small plants. W-485, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**RENDERING SUPERVISOR:** Edible, inedible, wet or dry. Know all phases of operations. W-486, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PLANT and SALES management.** Age 35, proven ability, good background. Best references. W-487, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**Up-to-date SAUSAGE and SPECIALTY man** wants to connect in Chicago. Now available. W-453, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

**MASTER MECHANIC:** Who has full knowledge of packing plant maintenance and refrigeration. Must be capable of supervising help and assume complete responsibility. Medium sized plant centrally located. This is a fine opportunity for one who can qualify. Write qualifications and experience to Box W-460, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**FOREMAN:** Beef killing floor. Location northern Ohio. 500-900 cattle per week. Aggressive company that is growing. Excellent opportunity for right man. Give following details in first letter: Age, experience, references. All replies will be held strictly confidential. W-461, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**DRY RENDERING plant** wants man at once to manage dry rendering plant and territory in Illinois handling animals, shop fats, etc. W-388, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN** wanted with following among sausage makers, to handle a line of quality natural casings on the side. Rapidly growing midwest casing house. Liberal commission basis. W-462, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### JUNIOR OFFICE MAN

Who knows or has had experience in most all phases of packing plant accounting. Age 22 to 38 years, good moral character and industrious. Excellent opportunity for advancement to one who can qualify. All replies held confidential.

VALLEY PACKING CO.

P.O. Box 390 Salem, Oregon

#### Manufacturer's Representative

We have six territories open for men with following, to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. State exact territory you are now covering in first letter. Apply to

W-488, THE NATIONAL PROVISIONER  
407 S. Dearborn St., Chicago 5, Ill.

#### SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Also carry extensive flavoring and essential oil line. Productive territories available in northeast including New York and middle west. W-451, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES SUPERVISOR:** Wanted, aggressive man experienced in sales of quality sausage, pork products, beef and veal. Sales routes already established. State fully past experience and give references. Replies strictly confidential. New York state packing house. W-475, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

Territory open for salesman with car to sell seasonings, cures and emulsifiers to established trade in East. Must have previous experience and free to travel. Liberal drawing account. W-484, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMEN:** Two experienced car route salesmen wanted by western meat packer for New York territory. W-464, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

### HELP WANTED

**SALES MANAGER:** For aggressive and progressive mid-western full line packer. Must have good background and experience in sale and promotion of quality line of sausage products, smoked meats, cooked hams, canned hams as well as full line fresh pork and beef. Excellent opportunity for right man with established organization. W-489, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Experienced branch house manager for processing branch on west coast, familiar with pork cutting and sausage factory operations, as well as sales direction and organization. Preferably over forty years of age. Good salary and working conditions. Give complete experience in first letter. Confidential. W-450, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER** for progressive medium sized packer. Aggressive man experienced in sales of quality sausage, pork products, beef and veal. Excellent opportunity for a producer. State fully past experience and references. P.O. Box 650, Wheeling, W. Va.

**SAUSAGE MAKER, ETC.:** Opening in central Ohio for a capable producer of sausage and smoked meats. Good opportunity to acquire an interest and establish your future. Furnish full information. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SEASONING SALESMAN:** Have opening in Texas area for experienced salesman to cover this territory which requires no missionary work. Give experience in first letter. W-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE FOREMAN:** Interested in an experienced first class sausage maker only. Must have references. Permanent position for the right man. Five day week. Ed Auge Packing Company, 1305 S. Brazos Street, San Antonio, Texas.

**PROVISION MANAGER:** Old established concern has opening for provision manager to handle carload sales in New York city and adjoining territory. Good opportunity. W-493, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER:** Experienced, for government inspected plant. Top future assured with excellent starting salary and bonus arrangement. Write for particulars to Box W-491, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



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